

OAK HAVEN TABLE & BAR

BLUE POINT OYSTERS (copp's island, norwalk) served raw on the half shell w/ cocktail sauce, bourbon mignonette & lemon slices **3 for \$8 | 6 for \$14 | 12 for \$24**

SHRIMP COCKTAIL five jumbo shrimp served w/ cocktail sauce **\$12**

SOUP OF THE DAY potato bisque w/ hickory smoked bacon crumble **\$9**

ARANCINI roasted red pepper & cheddar cheese risotto balls over tomato sauce **\$8**

HERBIVORE TEMPURA battered & fried muddy roots cauliflower w/ a sweet chili dipping sauce **\$8**

PORTOBELLO FRIES seasoned & fried seacoast portobello mushrooms w/ a truffle arugula aioli **\$9**

CRAB CAKES (3) fresh local crab meat, sautéed onion, red pepper, celery, spicy remoulade **\$15**

CAMEMBERT DE NORMANDY grass fed camembert cheese, house made orange honey jam, french bread **\$14**

BEET SALAD golden beets, arugula, feta cheese, strawberries, pistachios & a strawberry vinaigrette **\$12**

HARVEST SALAD muddy roots mixed greens, clementine segments, dried cranberries, smoked sunflower seeds, goat cheese & red zinfandel shallot vinaigrette **\$12** w/ sautéed shrimp **\$18**

STEAK TARTARE grass-fed tenderloin, capers, horseradish & black truffle oil, served w/ house made chips **\$15**

BAO (4) asian pulled pork, house made kimchi & pickles, sriracha aioli & seaweed salad served on a steamed bun **\$14**

MEATBALLS five meatballs pan roasted to order w/ melted mozzarella, parmesan & pomodoro sauce **\$14**

RISOTTO seacoast shiitake mushrooms, roasted red peppers, diced squash & grated parmesan **\$18**

MUSSELS choice of broth – spicy pomodoro *or* garlic & white wine **\$16** additional bread **\$2**

SALMON seared filet, cauliflower puree, wilted arugula, lemon & caper brown butter **\$28**

HOUSE MADE RICOTTA GNOCCHI alla vodka sauce **\$22**

BACON CARBONARA house made black pepper tagliatelle, applewood bacon, english peas, creamy carbonara sauce **\$24**

OHTB FARM BURGER two hand pressed patties on a brioche bun, whiskey cheddar cheese, sweet onion relish & oak haven sauce w/ house made potato chips *or* house salad **\$18** w/ bacon **\$20**

STEAK 10 ounce ny strip, roasted potatoes & wilted greens w/ a cranberry/red wine demi-glace **\$34**

VENISON BURGER local bow caught ground venison, american cheese, roasted garlic aioli, arugula, bacon jam w/ house made chips *or* salad **\$20**

LIMONCELLO MASCARPONE CAKE powdered sugar dusted, whip cream **\$8**

BERRY TARTLET butter cookie tart shell filled w/ fresh berries & mousse **\$9**

LAVA CAKE molten chocolate center, butter maple crunch ice cream & whipped cream **\$8**

SEASONAL BEIGNETS cinnamon **\$7**

ICE CREAM butter maple crunch **\$6**

text OHTB to 22828 for Oak Haven News | @oakhaventb

**ORDER ONLINE @ oakhaventb.com | GRUB HUB | UBER EATS | MERCHANDISE
GROWLER FILLS | COCKTAIL KITS | PRIVATE BARRELS | MUCH MORE**

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

WINES BY THE GLASS

SPARKLING

POEMA CAVA BRUT	\$8
penedes, spain NV	
DR. FRANK 'CÉLÈBRE,' RIESLING CREMANT	\$14
keuka lake, finger lakes, new york NV	
VALDO 1926 CUVEÉ PROSECCO	\$12
valdobbiadene, italy NV	

WHITE

PRISMA SAUVIGNON BLANC	\$10
casablanca valley, chile 2019	
LEFT COAST 'THE ORCHARDS' PINOT GRIS	\$10
willamette valley, oregon 2018	
LA GALOPE CHARDONNAY	\$12
cote de gascogne, france 2017	
GROSS GRÜNER VELTLINER	\$10
wagram, austria 2019	
BIELER PERE ET FILS 'SABINE' ROSÉ	\$10
provence, france 2017	

RED

EQUINOX CABERNET SAUVIGNON	\$10
california 2018	
VIBERTI BARBERA D'ALBA 'LA GEMELLA'	\$11
piedmont, italy 2018	
TROTAMUNDOS PINOT NOIR	\$10
leyda valley, chile 2018	
EL ESTECO 'DON DAVID' RESERVE MALBEC	\$12
salta, argentina 2018	
SOUTHERN BELLE (monastrell/syrah blend)	\$15
murcia, spain 2017 • aged in pappy van winkle barrels	

**dessert wines available, please ask you server*

BEER SELECTIONS

CANS

NEBCO sea hag ipa • 6.2%	\$6
FOUNDERS solid gold lager • 4.4%	\$6
CLOWN SHOES clementine white ale (16 oz) • 5%	\$8
THE ALCHEMIST focal banger (16 oz) • 7%	\$12
JACKS ABBY post shift pilsner (16oz) • 4.7%	\$6
DOWNEAST CIDER original blend • 5.1%	\$7
FIREFLY HOLLOW toadstool nitro stout (16oz) • 5%	\$9

DRAFTS

NEBCO raising helles lager • 5%	\$7
TRIBUS illford ipa • 6.8%	\$7
COUNTERWEIGHT headway ipa • 6.5%	\$8
EAST ROCK pilsner • 5.2%	\$7

SHAKEN & STIRRED

BARREL AGED COCKTAIL (7-26-20)	\$12
buffalo trace bourbon, combier, orange curacao, sweet vermouth, bruto americano, molasses bitters	
served in a nick & nora glass over a mini cube	
OHTB MATURED MANHATTAN	\$11
makers mark 101, cinzano sweet vermouth, fee brother's whiskey bitters, luxardo cherry drizzle	
stirred & served up in a coupe w/ luxardo cherry	
SOLID OAK (winter edition)	\$13
buffalo trace barrel pick, punt e mes sweet vermouth, bully boy amaro, barrel aged bitters	
stirred & served in a rocks glass over three mini cubes	
ECLECTIC SQUARE	\$12
sazerac rye whiskey, darvelle freres brandy, benedictine, amara rosso blood orange amaro, oleo saccharum, lemon juice, scrappy's orleans bitters	
shaken & served up in a vintage coupe	
SPANISH DOVE	\$12
hornitos reposado tequila, bruxo x mezcal, lime juice, basil infused agave nectar, giffard grapefruit rose liqueur, grapefruit juice, hawaiian black sea salt rimmer	
shaken & served in a rocks glass over three mini cubes	
MARKET SPECIAL	VODKA \$10 GIN \$12
fresh apple crisp & lemon, club soda	
shaken & served in a mason jar over chipped ice	
ZOMBIE THING	\$11
lemon drop pepper infused plantation rum, plantation over proof rum, orange curacao, cream of coconut, fresh pineapple lime juice, falernum bitters, ginger beer	
stirred & served over ice in a tiki glass	
SUSPENSION OF DISBELIEF	\$15
aviation barrel aged gin, cardamaro, all spice dram, lustau px sherry, black walnut bitters, lemon spritz	
stirred, smoked w/ applewood & served up in a coupe	
DESSERT BARREL AGED COCKTAIL	\$12
angostura rum, aloe liqueur, mint & chocolate bitters, chocolate wine, vanilla giffard	
served in a nick & nora glass over a mini cube	

BUILD YOUR OWN HOT TODDY

served w/ a cinnamon stick & a lemon wedge

\$13

SPIRIT

breaking & entering bourbon | sailor jerry spiced rum
copper & kings bourbon barrel aged brandy
greenhook ginsmiths gin

TWO LEAVES & A BUD ORGANIC TEA

chamomile | earl grey | jasmine petal
peppermint | green tamayokucha

SWEETENER

coffee-honey | agave | butterscotch | falernum
rock candy stick