

# OAK HAVEN TABLE & BAR

november 3<sup>rd</sup> 2020

**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** san marzano tomato bisque **\$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**

**HUMMUS** whipped chickpeas, fire-roasted red bell pepper & pita chips **\$8** additional pita chips **\$2**

**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, bourbon glazed pears, french bread **\$14**

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**BEET SALAD** golden beets, spinach, 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**

**PANZANELLA** liuzzi's burrata, diced cherry tomatoes, toasted french bread croutons w/ a balsamic drizzle **\$16**

**STEAK TARTARE** grass-fed tenderloin, capers, horseradish & black truffle oil, topped w/ a bella bella farms quail egg & house made chips **\$15**

**BAO** (3) 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 – curry & lemongrass **or** garlic & white wine **\$16** additional bread **\$2**

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**SHORT RIB** grass fed beef, roasted local root vegetables, cabernet sauvignon reduction **\$24**

**SCALLOPS** stonington u-10 scallops, cauliflower puree, wilted arugula, tomato & caper brown butter **\$32**

**HOUSE MADE RICOTTA GNOCCHI** basil pesto cream or amatriciana sauce **\$22**

**DUCK CARBONARA** house made black pepper tagliatelle, smoked duck, english peas, creamy carbonara sauce **\$24**

**STEAK** 10 ounce hanger steak, roasted potatoes, sautéed spinach & a cherry demi-glace **\$32**

**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**

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

**BLONDE LAVA CAKE** molten chocolate center & whipped cream **\$8**

**SEASONAL BEIGNETS** apple & cinnamon **\$7**

**ICE CREAM** vanilla bean **\$6**

*text OHTB to 22828 for Oak Haven News | @oakhaventb*

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**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

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

### WHITE

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

### RED

<b>FORCE OF NATURE</b> (merlot/cabernet sauv/syrah).....	\$10
paso robles, california 2014	
<b>VIBERTI BARBERA D'ALBA 'LA GEMELLA'</b> .....	\$11
piedmont, italy 2018	
<b>TROTAMUNDOS PINOT NOIR</b> .....	\$10
leyda valley, chile 2018	
<b>EL ESTECO 'DON DAVID' RESERVE MALBEC</b> .....	\$12
salta, argentina 2018	
<b>SOUTHERN BELLE</b> (monastrell/syrah blend).....	\$15
murcia, spain 2017 • aged in pappy van winkle barrels	

*\*dessert wines available, please ask you server*

## BEER SELECTIONS

### CANS

<b>COUNTERWEIGHT</b> headway ipa (16oz) • 6.5%.....	\$8
<b>NEBCO</b> sea hag ipa • 6.2%.....	\$6
<b>FOUNDERS</b> solid gold lager • 4.4%.....	\$6
<b>CLOWN SHOES</b> clementine white ale (16 oz) • 5%.....	\$8
<b>THE ALCHEMIST</b> focal banger (16 oz) • 7%.....	\$12
<b>JACKS ABBY</b> post shift pilsner (16oz) • 4.7%.....	\$6
<b>DOWNEAST CIDER</b> original blend • 5.1%.....	\$7
<b>FIREFLY HOLLOW</b> toadstool nitro stout (16oz) • 5%.....	\$9

### DRAFTS

<b>MAINE</b> lunch ipa • 7 %.....	\$9
<b>LIONSHEAD</b> deluxe american pilsner • 4.5%.....	\$6
<b>COUNTER WEIGHT</b> stratagem ipa • 6.9%.....	\$8
<b>NEBCO</b> supernaut ipa • 5.8%.....	\$7

## SHAKEN & STIRRED

**BARREL AGED COCKTAIL** (7-26-20).....\$12  
jim beam bourbon, giffard banana de brazil, sweet vermouth,  
amaro, bitters  
**served in a nick & nora glass over a mini cube**

**OHTB MATURED MANHATTAN**.....\$11  
jim beam white label, cinzano sweet vermouth, fee  
brother's whiskey bitters, luxardo cherry drizzle  
**stirred & served up in a coupe w/ luxardo cherry**

**SOLID OAK** (autumn edition).....  
\$13 knob creek rye barrel pick, punt e mes sweet vermouth,  
nonino apertivo, 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,  
hawaiian black sea salt rimmer  
**shaken & served in a rocks glass over three mini cubes**

**MARKET SPECIAL**.....VODKA \$10 | GIN \$12  
apple cinnamon spice, 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, tangerine juice, lime juice,  
falernum bitters, lxzardo grenadine, ginger beer  
**stirred & served over ice in a tiki glass**

**CARMEL APPLE TODDY**.....\$12  
copper & kings floodwall bourbon barrel aged brandy,  
butterscotch liqueur, apple shrubb, bar keep baked apple  
bitters, house made roasted apple cider compound butter  
**served hot with a cinnamon stick**

**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**

### BUILD YOUR OWN GIN & TONIC \$12

#### CHOOSE ONE EACH

#### GIN

aviation old tom | pink gin pink gin | roku japanese  
uncle val's botanical | gray whale californian botanicals

#### TONIC

regatta dry citrus | fever tree mediterranean  
fever tree elderflower | foxon park

#### GARNISH

lemon | lime | orange | grapefruit | luxardo cherry