

OAK HAVEN TABLE & BAR

september 17, 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**

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** extra 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**

TOMATO & CUCUMBER muddy roots farms cucumbers & tomatoes, red onions, feta cheese, olive oil, sea salt **\$9**

CAMEMBERT DE NORMANDY grass fed camembert cheese, bourbon glazed peaches, french bread **\$14**

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

HARVEST SALAD satur farms baby arugula, 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** extra bread **\$2**

SALMON pan seared filet, jasmine rice, wilted greens, lemon, butter, white wine **\$28**

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

HOUSE MADE RICOTTA GNOCCHI basil pesto cream or stewed cherry tomatoes **\$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**

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

LEMON TARTLET butter cookie tart shell filled w/ lemon mousse **\$9**

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

BANANAS FOSTER CAKE buttery banana cream between soft cinnamon & rum **\$12**

ICE CREAM vanilla bean **\$6**

text OHTB to 28228 for Oak Haven News | @oakhaventb

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

RED

FORCE OF NATURE (merlot/cabernet sauv/syrah).....	\$10
paso robles, california 2014	
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	

BEER SELECTIONS

CANS

COUNTERWEIGHT headway ipa (16oz) • 6.5%.....	\$8
NEBCO sea hag ipa • 6.2%.....	\$6
FOUNDERS solid gold lager • 4.4%.....	\$6
CLOWN SHOES clementine white ale (16 oz) • 5%.....	\$8
TWO ROADS plum gose • 4.5%.....	\$9
JACKS ABBY post shift pilsner (16oz) • 4.7%.....	\$6
THIMBLE ISLAND coffee stout • 6.0%.....	\$6

DRAFTS

VON TRAPP vienna lager • 5.2%.....	\$7
NEBCO supernaut ipa • 5.8%.....	\$7
COUNTER WEIGHT fest bier • 5.9%.....	\$7
SIXPOINT meltodwn dipa • 7.8%.....	\$8

SHAKEN & STIRRED

BARREL AGED COCKTAIL (5-19-20).....	\$12
peach whiskey, ancho reyes verde, blood orange 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 (summer edition).....	\$13
knob creek rye barrel pick, lustau vermouth, nonino apertivo, 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, activated charcoal sea salt rimmer shaken & served in a rocks glass over three mini cubes	
MARKET SPECIAL	VODKA \$10 GIN \$12
watermelon-agave, club soda topper shaken & served in a mason jar over chipped ice	
SOUL OF CALYPSO	\$11
angostora white oak rum, tempus fugit kina l'aéro d'or, ripe organic bajan punch, luxardo grenadine stirred & served over ice in a tiki glass	
OAK HAVEN SANGRIA	\$12
italian rosé wine, giffard pineapple liqueur, tepache spiced mexican pineapple liqueur, cerasum aperitivo, lemon, lime, club soda served over ice in a stemmed wine glass	
SUSPENSION OF DISBELIEF	\$14
aviation barrel aged gin, cardamaro, all spice dram, lustau px sherry, black walnut bitters, lemon spritz stirred, smoked w/ apple chips, & served up in a coupe	

BUILD YOUR OWN GIN & TONIC

\$12

CHOOSE ONE EACH

GIN

aviation | perry tot navy strength | 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