

OAK HAVEN TABLE & BAR

SPRING BRUNCH MENU

BOURBON FRENCH TOAST hartford baking company challah \$10

PANCAKE blueberry w/whipped cream \$8

WAFFLE banana bread w/whipped cream \$10

EGG OMELETTE red pepper, caramelized onions, arugula & cheddar cheese \$12 w/ bacon or sausage \$14

FARM BENEDICT roasted red peppers & capers w/ dressed greens \$12 w/ bacon \$14

CLASSIC BENEDICT house braised bourbon pork belly served w/ dressed greens \$11

AMERICAN OAK two scrambled eggs, bacon, home fries & toast \$15

BREAKFAST SANDWICH applewood smoked bacon, cheddar cheese & fried egg on toasted roll w/ home fries \$10

SHRIMP & GRITS cheesy grits, sautéed shrimp & black peppercorn cream sauce \$16

BREAKFAST RISOTTO cheddar cheese, scrambled eggs, diced breakfast sausage & hollandaise \$15

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

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**

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

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

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

OHTB HASH asian bbq pulled pork w/ roasted potatoes, onions, red peppers, poached eggs & hollandaise \$14

MUSSELS choice of broth – garlic & white wine *or* spicy pomodoro 16

BRUNCH BURGER grass fed pineland farm beef patties, yellow cheddar & fried egg, on toasted brioche bun w/ home fries *or* salad \$18 w/ bacon \$20

ENGLISH MUFFIN \$2 w/ house made marmalade \$4

HOME FRIES w/ ketchup \$5

HOUSE MADE CHEESY GRITS \$5

EGGS two any style \$5

BACON applewood smoked \$5

SEASONAL BEIGNETS chef's selection \$7

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 ROSÉ	\$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

BONTERRA 'EQUINOX' RED BLEND	\$10
california 2018	
VIBERTI BARBERA D'ALBA 'LA GEMELLA'	\$11
piedmont, italy 2018	
RICKSHAW PINOT NOIR	\$10
california 2019	
BODEGAS SALENTEIN 'KILLKA' MALBEC	\$11
valle du uco, mendoza, argentina 2018	
SOUTHERN BELLE (monastrell/syrah blend)	\$15
murcia, spain 2017 • aged in pappy van winkle barrels	

**dessert wines available, please ask your server*

BEER SELECTIONS

CANS

NEBCO sea hag ipa • 6.2%	\$6
CLOWN SHOES clementine white ale (16 oz) • 5%	\$8
COUNTER WEIGHT headway ipa (16 oz) • 6.5%	\$8
NO WORRIES do si do ipa (16 oz) • 6.9%	\$9
THE ALCHEMIST heady topper dipa (16 oz) • 8%	\$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

FIDDLEHEAD unfiltered ipa • 6.2%	\$7
EAST ROCK lager • 5.2%	\$7
BACK EAST rakautra ipa • 7%	\$8
LIONSHEAD pilsner • 4.5%	\$7

~BOTTOMLESS BUBBLES~

unlimited sparkling cocktails served w/ choice of freshly squeezed orange juice or grapefruit juice

\$18

SHAKEN & STIRRED

OHTB BLOODY MARY	\$9
absolut elyx vodka, house made bloody mary mix, celery stalk, lemon wedge, jalapeno lime rimmer & crispy bacon	
BUILD YOUR OWN BUBBLY COCKTAIL	\$9
mimosa (orange juice), grapefruit juice, or seasonal selection	
BREAKFAST MARGARITA	\$9
hornitos tequila, house made clementine marmalade, lime juice, agave nectar & activated charcoal salt rimmer	
BRO-MOSA	\$9
prosecco, orange liqueur & fresh squeezed orange juice poured over ice in a pint glass	
COLD BREW MARTINI	\$12
grind espresso liqueur, espresso infused effen vodka, house made cold brew & giffard vanilla liqueur	
FLAPJACK OLD FASHIONED	\$11
buffalo trace bourbon, grind espresso liqueur, local maple syrup	
MARKET SPECIAL	VODKA \$10 GIN \$12
bartender's choice	
BARREL AGED COCKTAIL #1	\$12
hornitos tequila, giffard pineapple liqueur, giffard triple sec, wild mood lime liqueur, scrappy's lavender bitters	
BARREL AGED COCKTAIL #2	\$12
whitley neill rhubarb & ginger gin, campari, wild moon 7 lemon liqueur, sweet vermouth, giffard triple sec	
OHTB MATURED MANHATTAN	\$11
makers mark 101, cinzano sweet vermouth, fee brother's whiskey aged bitters, luxardo cherry drizzle	

SOFT DRINKS

TONIC 4

fentiman's traditional | fever tree cucumber
regatta dry citrus | fever tree mediterranean
thomas henry cherry blossom

FRESH SQUEEZED JUICES 4

orange | grapefruit | lemonade

FOXON PARK SODA 2.50

ginger | cola | diet | lemon-lime | club