

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 veggie minestrone w/ cauliflower, spinach, jalapeño, shiitake & topped w/ garlic croutons **\$9**

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

HERBIVORE TEMPURA battered & fried zucchini medallions 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**

BRUSSEL SPROUT SALAD shaved brussel sprouts w/ balsamic vinaigrette, cashews, red onions & hearts of palm **\$11**

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

BEET SALAD red 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**

WHITE FISH SPREAD smoked white fish dip, toasted french bread, hard boiled egg, red onion & capers **\$16**

STEAK TARTARE grass-fed tenderloin, capers, horseradish, quail egg, black truffle oil & served w/ house made potato 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 – spicy pomodoro **or** garlic & white wine **\$16** additional bread **\$2**

~~**VENISON BURGER** 8 oz patty on a brioche bun, red onion bacon jam, smoked paprika aioli, american cheese **\$20**~~

HOUSE MADE RICOTTA GNOCCHI a la vodka sauce **\$22**

DUCK CARBONARA house made black pepper tagliatelle, diced duck breast, english peas, creamy carbonara sauce **\$26**

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 red wine demi-glace **\$34**

SCALLOPS brown butter seared u-10 scallops over red quinoa, roasted fennel, blood oranges, asparagus & a blood orange gastrique **\$32**

BREAD PUDDING maple bourbon & chocolate chip bread pudding **\$7** w/ ice cream **\$10**

CRÈME BRULEE vanilla bean **\$7**

SEASONAL BEIGNETS cinnamon **\$7** w/ ice cream **\$10**

ICE CREAM vanilla bean **\$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 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

SHAKEN & STIRRED

BARREL AGED COCKTAIL #1.....\$12
hornitos tequila, giffard pineapple liqueur, giffard triple sec,
wild mood lime liqueur, scrappy's lavender bitters
served in a nick & nora glass over a mini cube

BARREL AGED COCKTAIL #2.....\$12
whitley neill rhubarb & ginger gin, campari, wild moon 7
lemon liqueur, sweet vermouth, giffard triple sec
served in a nick & nora glass over a mini cube

OHTB MATURED MANHATTAN.....\$11
makers mark 101, cinzano sweet vermouth, fee brother's
whiskey aged bitters, luxardo cherry drizzle
stirred & served up in a coupe w/ luxardo cherry

SOLID OAK (spring edition).....\$13
litchfield bourbon OHTB private barrel, punt e mes sweet
vermouth, montenegro amaro, old fashioned aromatic bitters
stirred & served in a rocks glass over three mini cubes

THE TRUMAN SHOW.....\$12
sazerac rye whiskey, wild moon roasted dandelion root
liqueur, honey syrup, lemon juice, muddled mint, chair bitters
stirred & served over ice in a nick & nora glass

SPANISH DOVE.....\$12
espolon silver 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 blueberries, tarragon, lemon, club soda
shaken & served in a mason jar over chipped ice

ZOMBIE THING.....\$11
red thai chili pepper infused plantation rum, plantation over
proof rum, luxardo triplum orange liqueur, cream of coconut,
fresh pineapple, lime juice, falernum bitters, ginger beer
stirred & served over ice in a tiki glass

RIVER & STREAMS.....\$15
jumipero gin, carpano bianco, wild moon sumac liqueur,
lemon juice, agave syrup, orange cream citrate, fee brothers
natural foam
**stirred, smoked w/ shaved walnut & gin botanicals
served up in a coupe**

BUILD YOUR OWN GIN & TONIC

\$13

CHOOSE ONE EACH

GIN

aviation | junipero | roku japanese
uncle val's botanical | tanqueray ten

TONIC

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

GARNISH

lemon | lime | orange | grapefruit | luxardo cherry