



Gastropub [gástrō pùb] n. Brit. A British term for a public house that specializes in serving high-quality food.
ORIGIN 1990's: blend of gastronomy and pub



190 S. Glassell St.
Old Towne Orange
Open Daily 11am - 2am

SNACKS

Housemade Potato Chips \$6
soaked in beer, fresh herbs, garlic aioli
ENJOY WITH: featured IPA
Salt & Vinegar add \$2

Pommes Frites \$6
house-cut french fries, fresh herbs, housemade ketchup
Truffle Fries add \$2

Hiramasa Crudo \$14
ruby red grapefruit, fresno chili, pickled shallot, micro peppercress, pink salt, arbequina oil
ENJOY WITH: Handley Gewurtztraminer

Buffalo Jidori Wings \$12
house made cayenne sauce, bleu cheese mousse, micro celery greens

Fried Sardines \$12
pacific sardines, smoked paprika rouille, escabeche

House Cured Salmon \$10
cured and cold smoked salmon, shaved breakfast radish, radish sprouts, dill creme fraiche, dill pollen

Porchetta di Testa \$12
roulade of hog's head, arugula, lemon-shallot vinaigrette, shaved pecorino

Pork Rillettes \$10
"confiture de cochon" served in a mason jar, house mustard, artisan bread

Charcuterie Plate \$16
assorted salumi, paté maison, house pickle, artisan bread

Haven Olives \$4
house marinated, selection of three

SOUP

French Onion \$7
crostini, gruyere

OVEN TO TABLE

Mac n' Cheese \$10
black truffles, gruyere, fontina, parmesan

Shepherd's Pie \$14
lamb, beef, root vegetables, cream, rosemary mashed potatoes, cheese

Beef Cheek Poutine \$14
red wine braised beef cheek, port salut, pommes frites

RUFFAGE

Spring Mix Salad \$6
cucumber, cherry tomatoes, french breakfast radish, orange-sherry vinaigrette

Watermelon Salad \$13
compressed watermelon, heirloom tomato, bella capra feta, micro shiso, arbequina oil, banyuls vinegar caviar
ENJOY WITH: Gobelsburger Grüner Veltliner

Radicchio and Frisée \$12
chèvre, cherry tomatoes, truffle vinaigrette, twice-smoked bacon lardons, poached cage-free egg
ENJOY WITH: Whispering Angel Rosé

VEGETABLES

Brussels Sprouts \$9
zoe's prosciutto, lemon juice

Roasted Spaghetti \$12
spaghetti squash, marinara, cheese

Vegetable Mélange \$16
roasted seasonal vegetables, pumpkin gnocchi, toasted pumpkin oil, fried sage, smoked sea salt

BETWEEN BREAD

served with pommes frites

The Haven Burger \$14
pickled red onions, roasted red bell peppers, wild arugula, st agur cheese
ENJOY WITH: featured Hefeweizen or Glatzer "Riedencuvée" Zweigelt

Goose Pastrami Sandwich \$14
cole slaw, russian dressing, housemade mustard, artisan rye bread, seasonal pickled vegetable
**served with potato chips*

Lamb Burger \$16
onion jam, tzatziki, onion sprouts

FLATBREAD

Margherita \$12
roma tomatoes, basil, mozzarella

Seasonal \$13
butternut squash purée, zoe's pancetta, goat cheese, mustard greens, walnut oil

Duck Prosciutto \$14
leek jam, point reyes bleu cheese, arugula

SWIMMERS

Grilled Octopus \$18
caramelized fennel and hearts of palm, yellow tomato confit, citrus aioli

Jumbo Prawns \$18
wrapped in applewood-smoked bacon, cheddar cheese grits, rustic tomato salsa, cilantro oil
ENJOY WITH: featured Belgian ale

Ceviche \$12
baby scallops, seasonal fish, shrimp, avocado, cabbage

MEAT

Duo of Quail \$22
pan roasted quail, housemade quail sausage, hen of the woods mushrooms, butternut squash purée, black mission fig jam

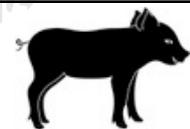
Roasted Duck Breast \$26
heirloom potato hash, sautéed winter greens, pickled gooseberry, quince jus lié, tangerine lace micro greens

Crisp Braised Pork Belly \$20
saison ale reduction, celery root puree, fennel, mâche, dijon mustard micro greens, apple vinaigrette
ENJOY WITH: featured Saison

Berkshire Pork Shank \$22
tomato reduction, chive spaetzle, black olive tapenade, dijon micro greens

Hanger Steak \$22
served with pommes frites
pan roasted, sauce bordelaise

Pheasant Pot Pie \$28
roasted pheasant, seasonal vegetables, pheasant velouté, puff pastry crust
~for 2 or more people~
~limited availability~



Whole Roasted Suckling Pig
~naturally and humanely raised~
~served family style~
~choice of 3 side dishes~
~parties of 8 to 14 people~
~1 week notice required~
~large format beer pairing available~
~please ask your server or host for more details~
\$42 per person

The Haven Kitchen takes every reasonable step to ensure that our produce selections are either local or organic, and that the meat and seafood we purchase is sustainable and humanely raised.

Don't be afraid to ask for changes or modifications, but don't be surprised if we say "no"



Executive Chef - Greg Daniels
Sous Chef - Mike Wegrzyn Sous Chef - David Larsen



SEAFOOD
FOR THE FUTURE



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LUNCH

SNACKS

- Housemade Potato Chips** \$6
soaked in beer, fresh herbs, garlic aioli
ENJOY WITH: featured IPA
Salt & Vinegar add \$2
- Pommes Frites** \$6
house-cut french fries, fresh herbs, housemade ketchup
Truffle Fries add \$2
- Hiramasa Crudo** \$14
ruby red grapefruit, fresno chili, pickled shallot, micro peppercress, pink salt, arbequina oil
ENJOY WITH: Handley Gewurtztraminer
- Roasted Spaghetti** \$12
spaghetti squash, marinara, cheese
- Porchetta di Testa** \$12
roulade of hog's head, arugula, lemon-shallot vinaigrette, shaved pecorino
- House Cured Salmon** \$10
cured and cold smoked salmon, shaved breakfast radish, radish sprouts, dill creme fraiche, dill pollen
- Pork Rillettes** \$10
"confiture de cochon" served in a mason jar, house mustard, artisan bread
- Charcuterie Plate** \$16
assorted salumi, paté maison, house pickle, artisan bread
- Haven Olives** \$4
house marinated, selection of three

SOUP

- French Onion** \$7
crostini, gruyere

OVEN TO TABLE

- Mac n' Cheese** \$10
black truffles, gruyere, fontina, parmesan
- Shepherd's Pie** \$14
lamb, beef, root vegetables, cream, rosemary mashed potatoes, cheese
- Beef Cheek Poutine** \$14
red wine braised beef cheek, port salut, pommes frites

RUFFAGE

- Spring Mix Salad** \$6
cucumber, cherry tomatoes, french breakfast radish, orange-sherry vinaigrette
- Radicchio and Frisée** \$12
chèvre, cherry tomatoes, truffle vinaigrette, twice-smoked bacon lardons, poached cage-free egg
ENJOY WITH: Jaboulet Parallel 45 Rosé
- Watermelon Salad** \$13
compressed watermelon, heirloom tomato, bella capra feta, micro shiso, arbequina oil, banyuls vinegar caviar
- Brussels Sprouts** \$9
Zoe's Prosciutto, lemon juice
- Vegetable Mélange** \$16
roasted seasonal vegetables, pumpkin gnocchi, toasted pumpkin oil, fried sage, smoked sea salt

FLATBREAD & STARCH

- Margherita** \$12
roma tomatoes, basil, mozzarella
- Seasonal** \$13
butternut squash purée, zoe's pancetta, goat cheese, mustard greens, walnut oil
- Duck Prosciutto** \$14
leek jam, point Reyes bleu cheese, arugula

BETWEEN BREAD

- The Haven Burger** \$14
served with pommes frites
pickled red onions, roasted red bell peppers, wild arugula, st agur cheese
ENJOY WITH: featured Hefeweizen or Glatzer "Riedencuvée" Zweigelt
- Goose Pastrami Sandwich** \$14
served with potato chips
cole slaw, russian dressing, housemade mustard, artisan rye bread, seasonal pickled vegetable
- Lamb Burger** \$16
served with pommes frites
onion jam, tzatziki, onion sprouts
- Short Rib Tacos** \$14
pickled red onions, cotija cheese, salsa borracho

SWIMMERS

- Jumbo Prawns** \$18
wrapped in applewood-smoked bacon, cheddar cheese grits, rustic tomato salsa, cilantro oil
ENJOY WITH: Duvel Single
- Ceviche** \$12
baby scallops, seasonal fish, shrimp, avocado, cabbage

MEAT

- Hanger Steak** \$22
served with pommes frites
pan roasted, sauce bordelaise



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LATE NIGHT

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RUFFAGE

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Vegetable Mèlange \$16
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Brussels Sprouts \$9
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