## BREAKFAST

- **BOURBON FRENCH TOAST** good bread challah $10
- **PANCAKE** chocolate chip w/ whipped cream $8
- **WAFFLE** banana bread w/ whipped cream $10
- **EGG OMELETTE** red pepper, caramelized onions, arugula & grafton county cheddar w/ bacon or sausage $14
- **SHAKSHOUKA** semi poached eggs in spicy pomodoro w/ wheat toast $9
- **SEAFOOD BENEDICT** changes weekly w/ dressed greens $15 w/ bacon $17
- **FARM BENEDICT** sautéed mushrooms & onions 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 kaiser 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

## SIDES & EXTRAS

- **ENGLISH MUFFIN** 2 w/ orange marmalade $4
- **HOME FRIES** w/ ketchup $5
- **HOUSE MADE CHEESY GRITS** $5
- **EGGS** two any style $5
- **BACON** applewood smoked $5
- **MARKET VEGGIES** sautéed vegetable medley $7
- **SEASONAL BEIGNETS** chef's selection $7

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
COCKTAILS

BUILD YOUR OWN BUBBLY COCKTAIL 9
mimosa (orange juice), grapefruit juice, or seasonal selection  * add a scoop of sorbet 2

OHTB BLOODY MARY 9
house made bloody mary mix, celery stalk, lemon wedge, jalapeno lime rimmer & crispy bacon

FLAPJACK OLD FASHIONED 11
buffalo trace bourbon, grind espresso liqueur, local maple syrup, dark rum & applejack

BREAKFAST MARGARITA 9
hornitos tequila, triple sec, house made orange marmalade, lime juice & agave nectar

STATE STREET SHANDY 9
seasonal ale, fresh squeezed orange juice, amaro & house made lemonade

BRO-MOSA 9
prosecco, orange liqueur & fresh squeezed orange juice poured over ice in a pint glass

THE LEGENTARY 13
legent bourbon, averna amaro, mancino sweet vermouth & 18.21 earl grey bitters

COLD BREW MARTINI 12
espresso infused effen vodka, grady’s cold brew, grind espresso liqueur & giffard vanilla liqueur

THE HOT TODDY 12
four roses bourbon, early grey tea, local honey, lemon wedge, charred cinnamon stick & fee brothers whisky bitters

WINE

SPARKLING & WHITES

POEMA CAVA BRUT 8
GERARD BETRAND BRUT 12
PRISMA SAUVIGNON BLANC 10
LEFT COAST PINOT GRIS 10
LETH GRÜNER VELTLINER 12
HACIENDA DE ASINZAO CHARDONNAY 12
DOMAINE LAFAGE BLANC 10

REDS

FORCE OF NATURE RED BLEND 10
VIBERTI BARBERA D’ALBA 11
TROTAMUNDOS PINOT NOIR 10
SANT RAFEL ‘JOANA’ GARNACHA 10
SECATEURS SHIRAZ BLEND 10

ASK ABOUT OUR ROTATING DRAFT LIST!

SOFT DRINKS

FRESH SQUEEZED JUICES 4
orange, grapefruit, lemonade

OAK HAVEN FRESCAS 4
grapefruit, citrus or seasonal

FOXON PARK SODA 2.50
ginger, cola, diet, lemon-lime, club

FANCY STUFF 6
bartender’s blend of fresh squeezed juices, house made syrup selection & seasonal fruit puree

MAINE GINGER BEER 4

COFFEE & TEA

ONE WORLD ROASTERS (east haven, ct) 3
regular coffee (worldly blend) * make it a kentucky coffee 10

HARNEY & SON’S TEA (NY) 4
organic green, earl grey, chamomile

~BOTTOMLESS BUBBLES~
unlimited sparkling cocktails served w/ choice of freshly squeezed orange juice or grapefruit juice
ask about our seasonal option!

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