



OAK HAVEN TABLE & BAR



GRAPES by the glass

SPARKLING & WHITES

PRIMA PERLA PROSECCO _____ \$8 veneto, italy NV
DR. FRANK 'CÉLÈBRE,' RIESLING CREMANT _____ \$14 keuka lake, finger lakes, new york NV
GERARD BERTRAND BRUT CUVEE _____ \$12 languedoc roussillon, france 2015
BIELER PERE ET FILS 'SABINE' ROSÉ _____ \$10 provence, france 2017
PRISMA SAUVIGNON BLANC _____ \$10 casablanca valley, chile 2017
LEFT COAST 'THE ORCHARDS' PINOT GRIS _____ \$10 willamette valley, oregon 2016
HACIENDA DE ARÍNZAO CHARDONNAY _____ \$12 pago de arínzano, spain 2014
LETH GRÜNER VELTLINER _____ \$12 wagram, austria 2016
DOMAINE LAFAGE BLANC (grenache blanc blend) _____ \$10 languedoc-roussillon, france 2017

REDS

FORCE OF NATURE (merlot/cabernet sauvignon/syrah) _____ \$10 paso robles, california 2014
VIBERTI BARBERA D'ALBA 'LA GEMELLA' _____ \$11 piedmont, italy 2016
TROTAMUNDOS PINOT NOIR _____ \$10

BOTTLES & CANS

CONNECTICUT

BACK EAST porter • 6% _____ \$6
BEER'D one thing led to another ddh ipa (16oz) • 7% _____ \$12
EAST ROCK hopfen lager • 5.4% _____ \$7
ERECTOR home slice dry hopped lager • 5.1% _____ \$9
FIREFLY HOLLOW local bud ipa • 6% _____ \$7
HALF FULL bright blonde pale ale • 5.2% _____ \$6
HANGING HILLS metacomet ipa • 7.5% _____ \$10
NEBCO sea hag ipa • 6.2% _____ \$6
OUTER LIGHTS subduction ipa • 6.8% _____ \$6
THIMBLE ISLAND coffee stout • 6.0% _____ \$6
TWO ROADS lil heaven session ipa (16oz) • 4.8% _____ \$7

THE OTHER 49

CLOWN SHOES clementine witbier • 5.9% _____ \$7
DOWNEAST CIDER original blend • 5.1% _____ \$7
EVIL TWIN wet dream brown ale (16oz) • 6.0% _____ \$9
FIRESTONE WALKER beer rosé hybrid • 5% _____ \$6
FIRESTONE WALKER lager (24oz) • 4.5% _____ \$11
GREY SAIL great ketch ipl • 8.0% _____ \$8
JACKS ABBY 'post shift' pilsner (16oz) • 4.7% _____ \$5
LONG TRAIL VT ipa • 6.0% _____ \$5
LAWSON'S sip of sunshine dipa • 8% _____ \$11
NARRAGANSETT lager (16oz) • 5.0% _____ \$4

SHAKEN & STIRRED

BARREL AGED COCKTAIL _____ \$12 ketel one, meletti 1870, giffard pamplemousse grapefruit liqueur, cointreau & fee bros lemon bitters (barreled 2-26-19) _____ served in a vintage teacup over two mini cubes
SOLID OAK (early spring edition) _____ \$13 old forester private barrel, mancino vermouth di torino, don ciccio & figli cerasum & 18.21 grapefruit lavender bitters _____ stirred & served in a rocks glass over three mini cubes
ECLECTIC SQUARE _____ \$12 sazerac rye whiskey, osocalis american brandy, benedictine, amara rosso blood orange amaro, oleo saccharum, _____ lemon juice & scrappy's orleans bitters _____ shaken & served up in a vintage coupe w/ bruiled orange peel
SMOKEY THE PEAR _____ \$12 perry tot navy strength gin, prickly pear liqueur, lemon juice, smoked agave nectar, house made grapefruit-thyme shrub, _____ brut champagne & peychaud's bitters float _____ shaken & served in a tulip glass over chipped ice
SPANISH DOVE _____ \$12 hornitos silver tequila, xicaru mezcal, giffard grapefruit _____ rose liqueur, basil infused agave, lime juice _____ & activated charcoal sea salt rimmer _____ shaken & served in a rocks glass over three mini cubes
FIG LEAF _____ \$12 greenall's london dry gin, figenza fig liqueur, combier triple sec, yellow chartreuse, lemon juice, club soda & mint bitters _____ shaken & served up in a coupe w/ fig slice & orange peel
THE FAVORITE CHILD _____ \$16 edinburgh rhubarb & ginger, rucolino amaro, kas krupnikas, lemon juice, prima perla prosecco & earl grey bitters _____ served up in a champagne flute w/ rhubarb and lemon peel
RUM WITH IT _____ \$11 lyons dark rum, boston harbor maple cream, grady's cold brew, averna amaro & é dolce amaretto _____ shaken & served up in port glass w/ chocolate straw
FAINTING GOAT _____ \$13 lyon rum, avua cachaca, chareau aloe liqueur, giffard orgeat, maine ginger beer, lime chunks & peppercorn infused fee foam _____ shaken &

SOFT DRINKS, COFFEE & TEA

FOXON PARK SODA _____ \$2.75 ginger ale / kola / diet / lemon-lime
FRESH JUICES _____ \$4 orange juice / grapefruit / lemonade
SAN PELLEGRINO (750mL) _____ \$5 sparkling water
ONE WORLD ROASTERS COFFEE _____ \$3 regular (east haven, ct)
TWO LEAVES & A BUD TEA _____ \$4 chamomile / organic green / earl grey / peppermint
GRADY'S COLD BREW _____ \$6

SNACKS

PORTOBELLO FRIES (seacoast mushrooms - mystic, ct) seasoned bread crumbs, truffle arugula aioli **\$9**

ARANCINI roasted broccoli & cheddar risotto balls, mornay smear **\$7**

SEASONAL SOUP chef's selection of local ingredients, changes daily **\$7**

CITYSEED MARKET VEGGIES local ingredients, changes daily **\$7**

HERBIVORE TEMPURA locally sourced vegetables, battered & fried, sweet chili dipping sauce **\$8**

HUMMUS whipped chick peas, sautéed spinach, rice crackers & crispy spring garlic **\$7**

SMALL

HARVEST SALAD satur farms baby arugula, orange segments, dried smoked sunflower seeds, goat cheese & muddy roots sun shoots, shallot vinaigrette **\$10** w/ sautéed shrimp **\$18**

BAO asian bbq pork, house made kimchi, house made pickles, siracha aioli salad served on a steamed bun **\$14**

LOCAL RICOTTA served warm w/ fire roasted red peppers, confit garlic & toast points **\$14**

BRUSSEL SPROUTS shredded w/ roasted beets, red onion, soy vinaigrette, crispy wontons **\$12** w/ sautéed shrimp **\$20**

STEAK TARTARE grass-fed tenderloin, capers, sugar maple farms horseradish, black truffle oil, topped w/ a bella bella farms quail egg & house made chips **\$15**

WARM CRAB DIP sautéed baby spinach, roasted garlic & micro greens w/toast points **\$15**

STRACCIATELLA DI BUFALA fig & asparagus caponata over toasted ciabatta w/ balsamic drizzle & fried onions **\$14**

MEDIUM

POKE TACOS crispy wonton shell, seasoned sushi rice, tuna tartare, house made kimchi **\$16**

MUSSELS choice of broth – beer & fresh herbs or garlic & white wine **\$14**

MAC & CHEESE blue, cheddar, mozzarella, parmesan, breadcrumbs, crispy bacon **\$12**

MEATBALLS five balls pan roasted to order w/ parmesan & pomodoro sauce **\$13**

RISOTTO (seacoast mushrooms | mystic, ct) fire roasted red peppers, grated parm, wilted spinach, fennel **\$18**

LAMB half rack of new zealand lamb seared & sliced over a chilled sesame couscous salad w/ ricotta salata & mint chimichurri **\$21**

DUCK CARPACCIO smoked bella bella duck breast, shaved fennel, toasted pecans, raisins & roasted shallot vinaigrette **\$16**

LARGE

HOUSE MADE RICOTTA GNOCCHI chef's selection of local ingredients, changes daily **\$22**

GRASS FED STEAK 16-ounce new york strip served w/ truffle mashed potatoes, roasted asparagus & thyme brown butter **\$45**

BOAT TO TABLE fresh catch of the day, chef's selection of local ingredients, changes daily **MP**

PINELAND FARMS BURGER (new gloucester, maine) two hand pressed patties on a brioche bun, whiskey cheddar, sweet onion relish, oak haven sauce, house made potato chips *or* house salad **\$18** w/ bacon **\$20**

RAW BAR

oysters are served on the half shell w/ cocktail sauce, mignonette & lemon slices

BLUE POINT OYSTERS (copps island, norwalk) sweet, slightly briny, plump & a hint of ivory 3!**\$8**
• 6!**\$14** • 12!**\$24**

BEAUSOLEIL OYSTERS (new brunswick) delicate with a mild brininess & sweet finish 3!**\$11**
• 6!**\$20** • 12!**\$36**

LITTLENECK CLAMS (long island, ny) delicate, tender & sweet finish **\$1 each**

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

RAW BAR TOWER 6 beausoleils, 6 blue points, burnt caramel & 6 little necks & 6 jumbo shrimp **\$47**

& seaweed

OAK BOARDS

ONE \$9 | THREE \$25 | SIX \$45

any combination served w/ pickled veggies, toasted bread, artisanal jam & mustard

CHEESE

CAHILL'S (ireland) smooth & rich cheddar made w/ irish whiskey & aged for nine months

ARETHUSA BLUE (litchfield, ct) chocolate and toasty, sweet yet pleasantly salty, firm yet creamy (voted best in the world)

PURPLE HAZE house blended goat cheese w/ fennel & lavender

CHARCUTERIE

WALDEN HILL (ct) spicy & sweet soppressata salami from local acorn-finished pork

OAK HAVEN PATE (ct) house made creamy chicken liver pate w/ apples, dried cherries and cocoa

LA QUERCIA (iowa) italian-american style pork salami, meat forward w/ a hint of garlic & black pepper.