

OAK HAVEN TABLE & BAR

BOURBON FRENCH TOAST hartford baking company challah w/ blackberry jam & candied nuts \$14

PANCAKES w/whipped cream, OHTB jam & candied nuts \$14

CINNABON house made cinnamon bun w/ an orange liquor glaze \$8

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

FARM BENEDICT wilted garlic wine arugula w/ dressed greens \$13

CLASSIC BENEDICT canadian bacon served w/ dressed greens \$14

AMERICAN OAK two scrambled eggs, bacon, home fries & toast \$16

BREAKFAST SAMMIE applewood smoked bacon, cheddar cheese & fried egg on toasted roll w/ home fries \$13

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

BREAKFAST RISOTTO cheddar cheese, fried egg, diced breakfast sausage, bacon & hollandaise \$18

BLUE POINT OYSTERS (copp's island, norwalk) served raw on the half shell w/ cocktail sauce, bourbon mignonette & lemon slices 6 for \$16 | 12 for \$28

SHRIMP COCKTAIL five jumbo shrimp served w/ cocktail sauce \$14

~~**SOUP OF THE DAY** (served cold) avocado soup garnished w/ sunflower seeds \$14~~

ARANCINI pea puree & parmesan cheese risotto balls over an alla vodka sauce \$9

BRUSSEL SPROUTS roasted brussel sprouts, red currants, candied nuts, pecorino romano cheese w/ an orange maple vinaigrette & balsamic drizzle \$15

SPRING SALAD muddy roots farm mixed greens, orange & grapefruit segments, toasted sunflower seeds, goat cheese & a citrus vinaigrette \$12 w/ sautéed shrimp \$20

OHTB HASH pulled pork w/ roasted potatoes, onions, red peppers, fried egg & hollandaise \$16

~~**MUSSELS** choice of broth — garlic & white wine *or* coconut curry \$18~~

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 +\$2 w/ fried egg +\$2

ENGLISH MUFFIN *or* TOAST \$2 w/ a house made OHTB jam \$4

HOME FRIES w/ ketchup \$5

HOUSE MADE CHEESY GRITS \$5

EGGS two any style \$5

SAUSAGE \$5

BACON applewood smoked \$5

SEASONAL BEIGNETS chocolate \$9

HUGS FOR THE KITCHEN CREW! liked the food!? show the kitchen some love and buy them a round of beer. anything & everything is appreciated by our crew! \$10

text OHTB to 22828 for Oak Haven News | @oakhaventb

**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	\$10
penedes, spain NV	
DR. FRANK 'CÉLÈBRE,' RIESLING CREMANT	\$14
keuka lake, finger lakes, new york NV	
VALDO 1926 CUVEÉ PROSECCO	\$13
valdobbiadene, italy NV	

WHITE & ROSÉ

PRISMA SAUVIGNON BLANC	\$10
casablanca valley, chile 2020	
MONTINORE PINOT GRIS	\$11
tualatin hills, willamette valley, oregon 2019	
JAX Y3 CHARDONNAY	\$13
napa valley, california 2020	
GROSS GRÜNER VELTLINER	\$10
wagram, austria 2019	
BIELER PERE ET FILS 'SABINE' ROSÉ	\$11
provence, france 2020	

RED

FABIEN COLLONGE (gamay)	\$11
chiroubles, beaujolais, france 2018	
GROUNDLED CABERNET SAUV by josh phelps	\$12
california 2019	
PLANETA NERO D'AVOLA/FRAPPATO	\$14
vittoria, sicily, italy 2019	
BANSHEE PINOT NOIR	\$13
sonoma county, california 2019	
BODEGAS SALENTEIN 'KILLKA' MALBEC	\$11
valle du uco, mendoza, argentina 2018	

**dessert wines available, please ask your server*

BEER SELECTIONS

CANS

COUNTER WEIGHT headway ipa (16 oz) • 6.5%	\$8
DOWNEAST CIDER original blend • 5.1%.....	\$7
JACKS ABBY post shift pilsner • 4.7%.....	\$7
NEBCO sea hag ipa • 6.2%.....	\$7
NO WORRIES do si do ipa (16 oz) • 6.9%.....	\$9
WHALERS rise pale ale • 5.5%.....	\$7
*REBEL irish cream hard coffee • 5%.....	\$8
FIREFLY HOLLOW red lantern irish red ale • 5.5%.....	\$8

DRAFTS

JACKS ABBEY sunny ridge czech pils • 5.2%.....	\$8
3 FLOYDS gumballhead wheat pale ale • 5.6%.....	\$9
TRIBUS made you look ipa • 6.9%.....	\$9
GENESSEE pilsner • 5%.....	\$7

~BOTTOMLESS BUBBLES~

unlimited sparkling cocktails served w/ choice of
freshly squeezed orange juice, grapefruit juice, or
peach
\$22

SHAKEN & STIRRED

OHTB BLOODY	\$12
blank gluten free vodka, house made bloody mary mix, w/ house made pickle spear, lemon wheel, olive, salt rim	
W/ OHTB CUCUMBER OR CHILI VODKA	\$13
BUILD YOUR OWN BUBBLY COCKTAIL	\$11
mimosa (orange juice) <i>or</i> grapefruit juice <i>or</i> bellini (peach)	
YUCATAN SUNRISE	\$10
hornitos silver tequila, passionfruit liqueur, pierre ferrand dry curacao, lillet blanc, lime juice, luxardo grenadine float	
BRO-MOSA	\$10
prosecco, triplum triple sec & fresh squeezed orange juice poured over ice in a pint glass	
COLD BREW MARTINI	\$12
grind espresso liqueur, coffee infused blank gluten free vodka, house made cold brew & giffard vanilla liqueur	
FLAPJACK BOULEVARDIER	\$12
bulliet private barrel bourbon, busnel apple brandy, angustora dark rum, derby farms vermont maple syrup, molasses bitters	
MARKET SPECIAL	VODKA \$12 GIN \$13
fresh mango, lime juice, agave, club soda	

BARREL AGED COCKTAIL #1	\$12
aviation gin, koval cranberry gin liqueur, aperol, picon spanish bianco vermouth, lemon bitters served in a nick & nora glass over a mini cubes	
BARREL AGED COCKTAIL #2	\$12
rayu mezcal, aperol, punt a mes sweet vermouth, smoked chili bitters (<i>aged 4 weeks in an oak cask</i>)	

SOFT DRINKS

COFFEE

one world roasters (east haven, ct) \$4
ohtb cold brew \$5

TEA \$5

organic green | jasmine | chamomile | peppermint

FRESH SQUEEZED JUICES \$4

orange | grapefruit | lemonade