

OAK HAVEN TABLE & BAR

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

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

ARANCINI pea puree & parmesan cheese risotto balls over a vodka sauce **\$10**

BRUSCHETTA heirloom tomatoes, balsamic onion jam, opal purple basil served on olive ciabatta **\$12**

PORTOBELLO FRIES seasoned & fried seacoast portobello mushrooms w/ a truffle arugula aioli **\$10**

CRAB CAKES (2) fresh local crab meat, sautéed onion, red pepper, spicy remoulade **\$15**

CHEESE PLATE stilton blue cheese, sweet soppressata, ohtb jam, pickled watermelon rind & bread **\$16**

HUMMUS roasted piquillo pepper & roasted garlic, crispy pita chips **\$9**

BONE MARROW roasted bone marrow w/ citrus herb topping & toast points **\$9** w/ whiskey shooter **\$14**

BRUSSEL SPROUTS roasted brussel sprouts, dates, candied nuts, bacon lardons w/ a bourbon maple glaze **\$16**

PANZANELLA muddy roots farms heirloom tomatoes, toasted bread, fresh basil, white balsamic dressed arugula, topped w/ liuzzi's burrata, coarse sea salt & balsamic drizzle **\$16**

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

STEAK TARTARE grass-fed tenderloin, capers, horseradish, quail egg & served w/ house made potato chips **\$16**

BAO (3) asian pulled pork, house made kimchi & pickles, sriracha aioli & seaweed salad served on a steamed bun **\$16**

MEATBALLS pan roasted w/ melted ricotta, parmesan, basil & pomodoro sauce **\$15**

RISOTTO roasted broccoli, mixed sweet peppers & eggplant, grated parmesan **\$21**

MUSSELS choice of broth – coconut curry **or** garlic & white wine **\$18** additional bread **\$2**

RICOTTA GNOCCHI herb infused pasta w/ a dehydrated egg yolk, a ramp pesto cream sauce & fresh basil **\$26**

PRIMAVERA house made pasta w/ tricolor carrots, broccolini, roasted peppers, dehydrated egg yolk zest **\$28**

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 oz ribeye, fried broccolini, pickled red peppers w/ a mint chimichurri **\$38**

BLACK SEABASS pan seared seabass filet, arugula breading, p.e.i. mussels, w/ a leek compote **\$36**

PARFAIT bourbon & honey soaked strawberries, vanilla yogurt, fresh mint sprig **\$9**

TIRAMISU w/ a white rum caramel sauce & powdered sugar **\$9**

SEASONAL BEIGNETS chocolate **\$9** w/ vanilla ice cream **\$11**

ICE CREAM salted caramel **or** vanilla **\$6**

SORBET lemon **\$6**

HUGS FOR THE KITCHEN CREW! liked the food!? show the kitchen some love and buy them a round of beer or an extra tip. 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*

OHTB WILL CHARGE \$50 FOR ANY STOLEN GLASSWARE

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 2021	
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 2021	

RED

FABIEN COLLONGE (gamay)	\$11
chiroubles, beaujolais, france 2018	
GROUNDÉD CABERNET SAUV by josh phelps	\$12
california 2020	
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
TWELVE 5s rebel irish cream hard latte • 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
GENESEE pilsner • 5%.....	\$7

SHAKEN & STIRRED

BARREL AGED COCKTAIL #1	\$12
aviation gin, koval cranberry gin liqueur, aperol, pivon 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>) served in a nick & nora glass over a mini cubes	
OHTB MATURED MANHATTAN	\$12
elijah craig small batch, cinzano sweet vermouth, whiskey aged bitters (<i>always aged 6 weeks in an oak cask</i>) stirred & served up in a coupe w/ luxardo cherry	
SOLID OAK (spring edition).....	\$15
ohtb bulleit bourbon private barrel pick, alessio sweet vermouth di torino, luxardo bitter bianco stirred & served in a rocks glass over big block	
THE TRUMAN SHOW	\$12
rittenhouse rye, wild moon roasted dandelion root liqueur, honey syrup, lemon juice, muddled mint, earl grey bitters stirred & served over ice in a nick & nora glass	
SPANISH DOVE	\$13
hornitos silver tequila, rayu 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 \$12 GIN \$13
fresh mango puree, lime juice, club soda shaken & served in a collins glass over chipped ice	
MAI BITTER TAI	\$14
w/ plantation overproof rum floater	\$17
plantation smoked pineapple rum, golden falernum, pierre ferrand dry curacao, campari, orgeat syrup, lime juice, orange bitters, lemon garnish shaken & served in a tiki glass	
RIVER & STREAMS	\$15
roku gin, carpano bianco, wild moon sumac liqueur, lemon juice, agave syrup, orange cream citrate, egg whites shaken, smoked w/ applewood chips served up in a coupe	

BUILD YOUR OWN GIN & TONIC

\$13

CHOOSE ONE EACH

GIN

aviation | junipero | roku japanese
uncle val's botanical | gunpowder drumshanbo

TONIC

fever tree cucumber | fever tree aromatic
fentiman's traditional | fever tree mediterranean
regatta dry citrus | london essence grapefruit & rosemary

GARNISH

lemon | lime | orange | grapefruit | luxardo cherry