

SHARED PLATES

CLAMS CASINO 24
CHARRED CORN, BACON LARDONS, SWEET DROPS

MOULE FRITES 23
BEER GARLIC MUSTARD SAUCE OVER FRIES

CALAMARI 17
CHILI GLAZE WITH SHSIHITOS OR N.Y. STYLE

HBC NACHOS- 16
BEER CHEESE, JALAPENOS, PICO, SOUR CREAM & LETTUCE
ADD CHILI, BUFF CHICKEN OR GRILLED CHICKEN~4

BURRATA 16
LIUZZI BURRATA WITH TOMATO, BACON JAM,
BASIL HERB OIL, CROSTINI

CRISPY WINGS 10 FOR 19
BUFFALO, GARLIC PARMESAN, HOUSE BBQ, OLD BAY,
ALABAMA WHITE, SZECHUAN DRY RUB & SWEET CHILI GARLIC

FILET TIPS 18
WILD MUSHROOMS, CHARRED
BROCCOLINI, BALSAMIC GLAZE

FRIED PICKLES 12
SPICY RANCH

GENERAL TSO’S CAULIFLOWER 14
SEAWEED SALAD, SESAME, SCALLIONS

BAOBUNS (3) 13
KOREAN FRIED CHICKEN, ASIAN SLAW, KOREAN AIOLI
BANG BANG SHRIMP 15

PRETZEL BITES 13
WHOLE GRAIN MUSTARD AND
HOUSE-MADE BEER CHEESE

PHILLY CHEESESTEAK EGG ROLLS 16
HORSERADISH CREAM

ARANCINI 15
THREE CHEESE BLEND, SPICY VODKA SAUCE

HAVEN BIRRIA EMPANADAS 16
BRAISED BEEF, MEXICAN CHILIES, CONSOMME, MOZZARELLA

GARLIC KNOTS 10
HOUSE MADE KNOTS WITH MARINARA DIPPING SAUCE

CRAB CAKES 20
REMOULADE, MANGO SALSA

SPICY TUNA 15
CRISPY RICE, SCALLIONS, SEAWEED SALAD,
KEWPIE CITRUS AIOLI

ONION RINGS 12
SPICY RANCH

SPROUTS 14
PANCETTA, FETA, GREEN GODDESS DRESSING, HOT HONEY

BANG BANG SHRIMP LETTUCE WRAPS 16
FRESH MANGO, JICAMA, CILANTRO, CHIPOTLE AIOLI

BUCATINI 17
PANCETTA, GRAPE TOMATO, TOMATO SAUCE,
BASIL, SHAVED PEPPERONI

TUNA TARTARE 18
SESAME SEED MARINATED, AVOCADO, MANGO SALSA,
SEAWEED SALAD, SIRACHA CREAM, WONTONS

OYSTERS
3.5 EA/36 DOZ
OYSTER OF THE DAY

SHRIMP COCKTAIL 4 FOR \$16
COCKTAIL SAUCE AND LEMON

FROM THE GARDEN

CAESAR SALAD 16
ROMAINE LETTUCE, PARMESAN CHEESE, CROUTONS,
SIGNATURE DRESSING

BEET SALAD 17
PICKLED STRAWBERRIES, PICKLED SHALLOTS, GOAT
CHEESE, PISTACHIOS, MINT, STRAWBERRY
VINAIGRETTE

GREEN GODDESS 16
ROMAINE, AVOCADO, BACON, HARD BOILED EGG, GRAPE
TOMATO, PICKLED RED ONION, GREEN GODDESS
DRESSING

CHOPPED SALAD 18
ROMAINE, BABY HEIRLOOM TOMATOES, BACON,
CHICKPEAS, CUCUMBER, RED ONION, AVOCADO,
GRILLED CHICKEN, BALSAMIC DRESSING

2323 WHITNEY SALAD 20
CRISPY CHICKEN, CHOPPED ROMAINE, CRUMBLED BLUE
CHEESE, DRIED CRANBERRIES, RED ONION, TOASTED
SPICY PECANS, MANDARIN ORANGES, SLICED APPLE IN
A CHAMPAGNE VINAIGRETTE

ITHACA SALAD 16
WATERMELON, FETA, PEPITAS, ARUGULA, PICKLED
ONIONS, BLUEBERRY VINAIGRETTE

CHEESEBURGER SALAD 20
GROUND BEEF, BACON, PICKLES, TOMATOES, POTATO
STIX, CHOPPED ROMAINE, CHEDDAR JACK CHEESE,
SPECIAL DRESSING

**ADD ONS: AHI TUNA - 12, SALMON - 12, SHRIMP - 9,
FRIED OR BLACKENED OR GRILLED CHICKEN - 7, FILET TIPS - 13**

DIPS

STREET CORN DIP -13
TORTILLAS
BUFFALO SMOKED CHICKEN DIP - 14
TORTILLAS
TRES MATES - 18
GUACAMOLE, SALSA, QUESO, TORTILLAS

THE FARM BURGER 18
(2) 4OZ SMASH PATTIES, CHEDDAR CHEESE, LETTUCE, TOMATO,
BRIOCHE

FRIED PICKLE BURGER 18
8 OZ BEEF PATTY, PEPPER JACK CHEESE, SHREDDED LETTUCE,
SHAVED ONIONS, PICKLES, SPICY RANCH

NASHVILLE HOT 18
BUTTERMILK BREADED CHICKEN, HOT OIL, PICKLES, CREAMY
COLESLAW, BRIOCHE

HAVEN A.L.T. WRAP 16
GRILLED AVOCADO, ARTICHOKE, HEIRLOOM TOMATO, LEMON
GARLIC THYME AIOLI

CHICKEN B.L.T. 18
BLACKENED CHICKEN BREAST, HEIRLOOM TOMATOES, SWISS,
BACON, ARUGULA, AVOCADO, LEMON GARLIC THYME AIOLI,
CIABATTA

PHILLY CHEESETEAK 21
SHAVED RIB EYE, COOPER SHARP AMERICAN, PEPPER RELISH,
ONIONS, SUB ROLL
ADD~ 1.5 WIZ & SWEET PEPPERS

CLUCKIN’ PARM 18
CHICKEN CUTLET, PESTO, VODKA SAUCE, BURRATA ON A GARLIC
KNOT ROLL

SLIDERS (3) 20
FOUR MILE RIVER FARMS GRASS FED BEEF, GRUYERE CHEESE,
CARMALIZED ONIONS, GARLIC AIOLI ON KINGS HAWIIANN

FRIED FISH PO BOY 18
BUTTER LETTUCE, TOMATO, CAJUN REMOULADE

GREEN MONSTER 18
GRILLED CHICKEN, SMOKED MOZZARELLA, OVEN DRIED
TOMATOES, PESTO, ON A CIABATTA

TUNA TACOS (2) 20*
FURI KAKI CRUSTED, AVOCADO, PINEAPPLE SALSA,
WASABI CREAM, CILANTRO, ASIAN SLAW

THE WHITNEY CLUCKIN’ 18
BUFFALO, FRIED CHICKEN, LETTUCE, TOMATOES, AMERICAN
CHEESE, BLUE CHEESE, BRIOCHE BUN

CHICKEN TINGA TACOS (3) 18*
CHIPOTLE TOMATO SAUCE, JACK CHEESE, LETTUCE, CREMA

*ALL TACOS SERVED WITH TORTILLA CHIPS & GUAC
ALL HANDHELD ARE SERVED WITH FRIES

+1.00 SUB SWEET POTATO FRIES, TRUFFLE PARM FRIES, BEER CHEESE FRIES,
CUCUMBER SALAD, SIDE GARDEN SALAD, SIDE CEASER

RAW
BAR



PROUD TO BE LOCALLY SOURCED

LIUZZI - HAMDEN, CT
PASTA LAB - WEST HARTFORD
MICHELLE’S BAKERY - BRONX, NY

FROM OUR KITCHEN

CHICKEN SCARPIELLO 27
SEARED HALF CHICKEN, ITALIAN SAUSAGE,
ONIONS, GARLIC, CHERRY PEPPERS, RISOTTO,
WHITE WINE

SHRIMP SCAMPI 25
JUMBO SHRIMP, TAGLIATELLE, LEMON WINE
SAUCE, PEAS, CAPERS, BREADCRUMBS

PAN SEARED SALMON 28
CIPPOLINI, ROASTED POTATOES, PEAS, LEMON
BEURRE, BLANC, MINT & DILL

FISH N CHIPS 24
HAVEN BEER BATTER, HOUSE-MADE TARTAR
SAUCE, COLESLAW WITH MALT VINEGAR FRIES

CHICKEN PARMAGIANA 25
LUIZZI BURRATA, BASIL, MARINARA, “PASTA LAB”
BUCATINI

RIGATONI ALLA VODKA 24
PANCETTA, GARLIC, BASIL, CLASSIC VODKA SAUCE

BRANZINO 27
WHITE BEAN RAGU, BROCCOLINI, CHARRED LEMON

STEAK FRITES 45
14OZ C.A.B. NEW YORK STRIP, AU POIVRE, GRILLED
ASPARAGUS, FRIES

BUFFALO CHICKEN CASSEROLE 25
FRITO TOPPING CAVATAPPI NOODLES

AHI TUNA 28
FURI KAKI FRIED RICE, SEARED RARE, AVOCADO
PUREE, ENOKI MUSHROOMS, KEWPIE CITRUS AIOLI,
SUSHI SAUCE

TAJIN RUBBED SCALLOPS 30
CORN ELOTE, MASHED POTATOES, LIME CREMA

BOWLS

HARVEST BOWL 18
FARRO, PICKLED RED ONION,PEAS, CUCUMBER MARINATED
CAULIFLOWER, HERBED CREAMY VINAIGRETTE

GRAIN BOWL 18
FARRO, QUINOA, FETA CHEESE, CHICKPEAS, ARUGLUA,
CHERRY TOMATOES, RED ONION, OREGANO LEMON DRESSING

AHI TUNA BOWL 21
WHITE RICE, SESAME, AVOCADO, PINEAPPLE SALSA,
CUCUMBER SALAD, GREEN ONION, SPICY MAYO, KIMCHI

SOUPS

FRENCH ONION 9
SWISS, GRUYERE, CARAMELIZED ONION, CROSTINI
HOUSE CHILI 9
CHEDDAR, SOUR CREAM, FRITOS
CHICKEN TORTILLA SOUP 9

SIDES

SUGAR SNAP PEAS 8
GRILLED BROCCOLINI 8
SAUTEED MUSHROOMS 6
MAC N BEER CHEESE 10
ROASTED POTATOES 8
FRENCH FRIES 6
TATER TOTS 8
SWEET POTATO FRIES 8

NEW HAVEN STYLE PIZZA

KICKIN CHICKEN 18
BUFFALO SAUCE, FRIED CHICKEN, BLUE CHEESE DRESSING,
GORGONZOLA CRUMBLES, SCALLIONS, MOZZARELLA

MASHED POTATO PIZZA 18
CARAMELIZED ONION, MASHED POTATOES, CHEDDAR, BACON,
SOUR CREAM

IN A PICKLE 18
SPICY PICKLE SLICES, DILL, BACON, MOZZARELLA,
RANCH AIOLI

FIG-GET-ABOUT IT 17
FRESH FIG, PROSCIUTTO, RICOTTA, ARUGULA, WHITE BALSAMIC
REDUCTION

KOREAN PIZZA 19
KIMCHI, SHAVED BEEF, KOREAN AIOLI, SCALLIONS, MOZZARELLA

PIZZA BIANCO 18
GARLIC CONFIT, RICOTTA, PROVOLONE, SMOKED SCAMORZA, FETA
CHEESE, MALDON SALT

THE BOBCAT PIZZA 18
CHICKEN CUTLET, BACON, ONION, MANGO HABANERO, MOZZARELLA

THE LEMON BROCCOLINI 18
BROCCOLINI, BLACK PEPPER, LEMON RICOTTA, MOZZARELLA

RED PIES

THE HEIRLOOM 18
HEIRLOOM TOMATOES, BACON, ONION

QUEEN MARGHERITA 14
HEIRLOOM TOMATOES, BASIL, LOCAL LIUZZI MOZZARELLA

ANGRY QUEEN 16
HEIRLOOM TOMATOES, SHISHITO PEPPERS, BASIL,
MOZZARELLA, HOT OIL

GREEN HOUSE 16
BREADED EGGPLANT, ROASTED RED PEPPERS, KALE PESTO

SWEET N’ SPICY 17
SOPPRESSATA, OREGANO, HOT HONEY, LOCAL LIUZZI BURRATA

THE HAVEN SPECIAL 20
CLASSIC VODKA SAUCE, GRILLED CHICKEN, BACON, BABY HEIRLOOM
TOMATOES, PECORINO ROMANO

CARNE 20
PEPPERONI, MEATBALLS, SAUSAGE, BACON, MOZZARELLA,
PECORINO ROMANO

THE LONGHINI 18
SWEET ITALIAN SAUSAGE, SWEET PEPPERS, ONION, MOZZARELLA,
HOT HONEY

GARDEN SALAD PIZZA 18
GARDEN SALAD OVER A CHEESE PIZZA

WHITE PIES

HAVEN COCKTAILS

PEAR BLOSSOM 13
PEAR INFUSED VODKA, ELDERFLOWER, LEMON, PROSECCO

SEASONAL SANGRIA 14
WHITE WITH ANTERRA PINOT GRIGIO AND SEASONAL FRUIT
RED WITH IMAGERY PINOT NOIR AND SEASONAL FRUIT

BERRY-RITA 13
EL JIMADOR REPOSADO TEQUILA, BLACKBERRY, POMEGRANTE, CITRUS, AGAVE

HAVEN OLD FASHIONED 13
OLD FORESTER BOURBON, BROWN SUGAR SYRUP, AROMATIC BITTERS, SMOKED CHERRY
AND ORANGE BITTER BLEND

SUNSET SMOKE 14
ELEMENTAL MEZCAL, PASSION FRUIT LIQUEUR, ANCHO CHILI,
1920 SELECT APERTIVO, LEMON

MIDNIGHT RIDER 13
ABSOLUT VANILLA, MR. BLACK COFFEE LIQUEUR, WARM SPICE SYRUP,
FRESH ESPRESSO

STEEP ACSENT 12
EARL GREY INFUSED GIN, LAVENDER HONEY, LEMON

BOBCAT LEMONADE 12
ABSOLUT CITRON, BLUEBERRY PUREE, LEMONADE, PROSECCO

PINEAPPLE MULE 12
PINEAPPLE NEW AMSTERDAM, GINGER BEER, LIME JUICE

VELVET MOJITO 13
BARCELO RUM, CREME DE CASSIS, MINT SIMPLE SYRUP, LIME JUICE

SECOND STORY 13
EL JIMADOR REPOSADO TEQUILA, APEROL, ELDERFLOWER, LIME, GRAPEFRUIT

SPARKLING/ROSE/ORANGE

PROSECCO 11/42 GOOSENECK, ITALY

ROSE 11/42 NAUGHTY FRENCH, PROVENCE, FRANCE

VIETTI MOSCATO D’ASTI 13/50 PIEDMONT, ITALY

WHITES

SAVIGNON BLANC 11/42 OYSTER BAY, MARLBOROUGH, NEW ZEALAND

PINOT GRIGIO 9/34 ANTERRA, VENETO, ITALY

CHARDONNAY 9/34 DOMAINE L’ORANGERIE, LANGUEDOC-ROUSSILLON, FRANCE

CHARDONNAY 13/50 LA CREMA, MONTEREY, CALIFORNIA

REDS

PINOT NOIR 12/46 IMAGERY, SONOMA, CALIFORNIA

MALBEC 9/34 DISENO, MENDOZA, ARGENTINA

MONTEPULCIANO D’ABRUZZO RISERVA 9/34 VISCONTI DELLA ROCCA, ITALY

CABERNET SAUVIGNON 11/42 JOSH, CALIFORNIA

CABERNET SAUVIGNON 15/58 SMITH & HOOK, CALIFORNIA

TEMPRANILLO 13/50 CRIANZA, RIOJA, SPAIN

RED BLEND 12/46 QUILT ‘THREAD COUNT’, CALIFORNIA

ZERO PROOF

LAVENDER SPRITZ
HOMEMADE LEMONADE, LAVENDER
HONEY, BUBBLES
COS-NO-POLITAN
CRANBERRY, LIME, SUGAR,LYRES SPARKLING

IN THE CAN

HIGH NOON 9
ICED TEA, PEACH ICED TEA,
WATERMELON, PINEAPPLE

LUCKY ONE LEMONADE 9
ORIGINAL & BLUEBERRY

VIVA TEQUILA SODA 9
HUCKLEBERRY OR LIMONCELLO

SURFSIDE 9
RASPBERRY ICED TEA &
ICED TEA LEMONADE