

## THE MEATS

\*plates served with choice of 2 sides

	Plate	½ lb	1 lb
<b>PULLED &amp; CHOPPED PORK</b> <i>seasoned with pepper and vinegar</i>	\$15	\$9	\$17
<b>76 HOUR WAGYU BRISKET</b> <i>pit roasted then slow cooked for 3 days</i>	\$24	\$22	\$42
<b>3oz BLACKENED FOIE GRAS</b> <i>carved from whole smoked lobes, with spiced maple syrup</i>	-	-	\$25
<b>BEER CAN CORNISH HEN (1# WHOLE BIRD)</b> <i>sweet &amp; spicy fresno pepper sauce</i>	\$23	-	\$16ea
<b>SMOKED TURKEY BREAST</b> <i>bourbon brine, mustard &amp; herb rub</i>	\$16	\$9	\$17
<b>CIDER HOT LINK</b> <i>spicy pork &amp; beef sausage, chipotle honey mustard</i>	\$14	\$8	\$15
<b>PULLED LAMB SHOULDER</b> <i>seasoned with tandoori spices, lemon, &amp; mint</i>	\$20	\$15	\$29
<b>DRY FRIED SPARERIBS</b> <i>dried chilies, general tso's sauce</i>	\$18	\$16	\$30
<b>24oz PASTRAMI CURED BONE IN DELMONICO</b> <i>comeback sauce</i>	-	-	\$62ea

## GET SAUCED

\*4oz portions \$3ea

<b>WHITE BBQ</b> – rich and creamy with a pepper and horseradish bite
<b>PADUCAH</b> – spicy vinegar sauce from Chad's hometown
<b>ICKY STICKY</b> – ginger beer, molasses & tomato-based sauce
<b>TAMARIND</b> – like steak sauce meets bbq sauce
<b>CHIPOTLE HONEY MUSTARD</b> – our version of Carolina mustard
<b>BLACK TRUFFLE RANCH</b> – because ranch goes with everything
<b>FRESNO PEPPER</b> – sweet, tart, and spicy

## SIDEKICKS

	ind.	pt.	qt.
<b>WARM NEW POTATOES</b> <i>hog jowl, sweet vinegar, tarragon</i>	\$6	\$9	\$17
<b>GREEN CHILE MAC &amp; CHEESE</b> <i>fried jalapeno</i>	\$6	\$9	\$17
<b>CHARRO BEANS</b> <i>pinto, chorizo, chipotle</i>	\$5	\$9	\$16
<b>WATERMELON SALAD</b> <i>feta, cucumber, mint, spicy honey</i>	\$6	\$9	\$17
<b>BLUE CHEESE COLESLAW</b> <i>mustard, scallion</i>	\$5	\$7	\$13
<b>HOG HEAD COLLARD GREENS</b> <i>pepper vinegar</i>	\$5	\$7	\$13
<b>PARMESAN CORN MUFFINS (2EA)</b>	\$5	-	-
<b>CREAMY PEA SALAD</b> <i>prosciutto, pecorino, roasted garlic</i>	\$5	\$8	\$15



## NATE'S PLATE

(feeds a family of 4, or 1 Nate) – \$62

**MEATS:** ½ lb pork, ½ rack dry fried spareribs,  
1 lb hot link, ½ lb pulled lamb

### NATE'S PLATE SIDES:

4 corn muffins, pint blue cheese coleslaw, pint new potatoes,  
pint charro beans

### NATE'S PLATE SAUCES:

Paducah, Icky Sticky, White BBQ, Chipotle Mustard

# LARCENY

## BBQ by haven

## SNACKS & PLATES

<b>SMOKED COBIA DIP</b> <i>seasoned with mustard &amp; basil, served with yuzu hot sauce and sesame crackers</i>	\$9
<b>PICKLED DEVEILED EGGS (3EA)</b> <i>dill, avocado, crispy chicken skin</i>	\$6
<b>CHOPPED CHICKEN LIVER</b> <i>smoked schmaltz, egg, crackers</i>	\$8
<b>FRIED GREEN TOMATOES</b> <i>black truffle ranch</i>	\$9
<b>BRASSTOWN BEEF CHILE DOG</b> <i>smoked beef chile, offensive amount of cheese</i>	\$9
<b>COLD SMOKED &amp; FRIED FROG LEGS</b> <i>green remoulade</i>	\$13

## THE SWEET STUFF

<b>BANANA PUDDING</b> <i>those wafers, salted caramel, scorched meringue</i>	\$7
<b>PEACHES &amp; CREAM FLOAT</b> <i>four roses yellow label, smoked vanilla ice cream, peach syrup</i>	\$9

## COCKTAILS

**THE BURBS** \$12  
*crop cucumber vodka, pressed lime, cane sugar*

**REVENGE OF THE NERDS** \$12  
*corazon blanco tequila, velvet falernum, watermelon, lime*

**CADDYSHACK** \$13  
*uncle nearest 1884 whiskey, black tea syrup, state fair lemonade*

**HEATHERS** \$11  
*ketel one vodka, lemon, rosemary, rose ice cubes*

**WEEKEND AT BERNIE'S** \$13  
*buffalo trace bourbon, yellow chartreuse, citron, mint*

## IT AIN'T BOOZE, BUT IT'LL DO

**BOTTLED SODAS** \$3  
*Double Cola, Sun Drop, A&W Root beer, Nehi Orange soda*

**MARDI GRAS SWEET TEA** \$4  
*mango, mint, citrus*

**HAND SQUEEZED LEMONADE** \$4  
*smashed raspberry, whipped lemon*

**\*MAKE IT A TEXAS TEA OR LEMONADE** \$6  
*add a shot of Tito's Handmade Vodka*



## BERN'S FAMILY PROPRIETARY BARREL SELECTIONS

### BOURBON (1 OZ POUR)

Barton 1792 Full Proof Bern's Select 2020	\$9
Buffalo Trace Bern's Barrel 2020	\$6
Knob Creek Bern's Single Barrel Select 2019	\$8
Yellowstone Single Barrel "Bubble Hockey"	\$9
Weller Special Reserve Haven's Barrel 2020	\$7
Weller Full Proof Bern's Barrel 2019	\$10
Weller Antique 107 Bern's Barrel 2020	\$9
Four Roses Single Barrel Select OESQ Bern's Barrel 2020	\$10
Widow Jane 12yr Haven's Barrel 2020	\$12
High West American Prairie Bern's & Corona Cigar Collab PX Sherry Finish	\$8
Smooth Ambler Old Scout Bern's Select 2020	\$8
Tumblin' Dice cask strength single barrel select for Haven & Bern's Steak House 2021	\$7

### WHISKEY (1 oz pour)

Westward Single Malt, Bern's Barrel \$12

### RYE (1 oz pour)

High West Dbl Rye Bern's Macvin Finish 2021	\$8
High West Dbl Rye Bern's Fume Blanc Finish 2020	\$8
Knob Creek Rye Bern's Single Barrel, 2018	\$8

### SCOTCH (1 oz pour)

Great King Street Artist's Blend Bern's	\$6
Compass Box Bern's Limited Edition Vol II, 2019	\$50

## BOTTLES N' CANS

Brooklyn Pulp Art Hazy IPA	\$7
Cigar City Jai Alai IPA	\$6
Cycle Cream & Sugar, Please	\$6
Motorworks V-Twin Lager	\$6
Tank 7 Farmhouse Ale	\$8
1911 'Snapdragon' Cider 16 oz	\$8
Stella Artois	\$6
Stone Tangerine Express IPA	\$7
Duclaw "Sour Me" Unicorn Farts 16 oz	\$8
Ommegang Neon Pools IPA 16 oz	\$9
Bud Lite	\$5
Miller lite	\$5

## DRAFTS

Bear Racer 5 IPA piney, with hints of resin, and tangerine highlights 7.5%	\$7
Parish Dr. Juice IPA fruity, crushable juice bomb 6%	\$7
Flying Boat Crescent Lake Pilsner biscuity, so fresh and so clean 5.2%	\$6
Cycle Ol' Millwise Lager floral, crispy american lager 5.5%	\$6