

## THE MEATS

\*plates served with choice of 2 sides

**PULLED & CHOPPED PORK**  
seasoned with pepper and vinegar

Plate	½ lb	lb
\$16	\$10	\$19

**76 HOUR WAGYU BRISKET**  
pit roasted then slow cooked for 3 days

\$25	\$24	\$46
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**COAL FIRED HULI-HULI CHICKEN THIGHS (2 PER ORDER)**  
sherry, ginger, soy, & brown sugar glaze

\$17	-	\$13
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**LEG OF LAMB**  
sumac & mint vinegar, whipped feta

\$19	\$15	\$29
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**DUCK CONFIT**  
slow cooked in fat, finished over hickory.  
Served with cognac quince sauce

\$21	-	\$16
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**FOIE GRAS HOT LINK**  
our decadent take on the Texas classic

\$17	\$13	\$25
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**ADOBO PORK SPARERIBS**  
soy, garlic, & peppercorn glaze

Plate	½	Full
\$19	\$17	\$32

## GET SAUCED

\*4oz portions \$3ea

**WHITE BBQ** – rich and creamy with a pepper and horseradish bite

**PADUCAH** – spicy vinegar sauce from Chad's hometown

**ICKY STICKY** – ginger beer, molasses & tomato-based sauce

**COGNAC QUINCE** – thick & decadent, finished with Champagne vinegar

**CHIPOTLE HONEY MUSTARD** – our version of Carolina mustard

**COMEBACK SAUCE** – what 1000 island wishes it could be

**BLACK TRUFFLE RANCH** – because ranch goes with everything

## SIDEKICKS

**SPICY CUCUMBER SALAD**  
dill, fresno pepper

ind.	pt.	qt.
\$5	\$10	\$18

**CARROT & BRUSSELS SPROUTS SLAW**  
sweet & sour poppy seed dressing

\$4	\$8	\$15
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**PIMENTO CHEESE POTATO SALAD**  
cheddar, piquillo pepper, kewpie, chive

\$5	\$9	\$17
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**COUSCOUS SALAD**  
almond, tomato, basil, green olive vinaigrette

\$5	\$14	\$23
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**HOG HEAD COLLARD GREENS**  
pepper vinegar

\$5	\$10	\$18
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**PARMESAN CORN MUFFINS (2EA)**

\$6	-	-
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**MAC & CHEESE**  
broccoli, gouda, lots of garlic

\$6	\$11	\$19
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**BAKED BLACK BEANS**  
black beans, tasso, molasses

\$5	\$9	\$17
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## NATE'S PLATE

(feeds a family of 4, or 1 Nate) – \$88

**MEATS:** ½ lb pulled pork, ½ lb wagyu brisket,  
½ rack adobo spare ribs, 2ea huli-huli chicken thighs

### NATE'S PLATE SIDES:

4 corn muffins, pint brussels sprouts coleslaw,  
pint baked black beans, pint pimento potato salad

### NATE'S PLATE SAUCES:

Paducah, Icky Sticky, White BBQ, Chipotle Mustard

# LARCENY

## BBQ by haven

## SNACKS & PLATES

**ARMADILLO EGGS (2EA)** \$10  
truffle & apricot stuffed jalapeno, wrapped in sausage & bacon

**CRAB FAT HUSHPUPIES** \$12  
lump crab, green chile remoulade

**PORK BELLY EGG ROLL** \$5ea  
cabbage, five spice, sweet hot vinegar

**FRITO PIE** \$9  
brisket chile, cotija, cheddar, jalapeno, lime crema

**SMOKED HAMACHI COLLAR** \$12  
cider ponzu

**PERIGORD TRUFFLE CHEESE FRIES** \$27  
bacon, melkbus 149, scallion, black truffle ranch

## THE SWEET STUFF

**ROOT BEER PIE** \$7  
valrhona chocolate, peanut butter ganache

**FRIED APPLE PIE** \$6  
five spice, macadamia miso caramel

## WHITE WINE BY THE GLASS

### CHAMPAGNE TAITTINGER 'BRUT FRANCAISE'

reims, fr, brut, nv 17 glass / 80 bottle

### MICHELLE CHIARLO 'LE MARNE' GAVI

gavi, it, 2019 11 glass / 45 bottle

### LOVEBLOCK SAUVIGNON BLANC

marlborough, nz, 2020 12 glass / 50 bottle

### PLUMPJACK RESERVE CHARDONNAY

napa valley, ca, 2018 20 glass / 90 bottle

### CHATEAU D'ESCLANS WHISPERING ANGEL ROSÉ

provence, fr, 2019 13 glass / 55 bottle



## WHITE WINE BY THE GLASS

### KEN WRIGHT YAMHILL CARLTON AVA SERIES PINOT NOIR

willamette valley, or, 2019 19 glass / 85 bottle

### NUMANTHIA TERMES 'TORO'

toro, es, 2017 13 glass / 55 bottle

### ORIN SWIFT EIGHT YEARS IN THE DESERT RED

saint helena, ca, 2018 19 glass / 85 bottle

### SALENTEIN KILLKA MALBEC

mendoza, ar, 2018 11 glass / 45 bottle

### NOVELTY HILL CABERNET SAUVIGNON

columbia valley, wa, 2018 14 glass / 60 bottle

## BERN'S COMPANY BARREL SELECT WHISKEY

Angels Envy Private Selection for Bern's 2021	\$15
Barrell Whiskey finished in G.D. Vajra BDV barrel Private Release for Bern's & Haven 2021	\$16
Blue Note Juke Joint Uncut Haven's Barrel	\$6
Four Roses Single Barrel Select OESQ Bern's 2020	\$11
High West American Prairie Malbec Finish for Bern's 2021	\$8
High West American Prairie Grenache Finish for Bern's 2021	\$8
Maker's Mark Private Select Bern's Single Barrel 2019	\$9
Weller Antique 107 Bern's Barrel 2020	\$12
Weller Special Reserve Haven's Barrel 2020	\$9
High West Dbf Rye Bern's & Corona Collab Macvin Finish	\$8
Sagamore Cognac Cask Whiskey Tribunal Select 2021	\$9
Whistle Pig 10 yr Bern's Barrel 2020	\$15
Whistle Pig 12yr 'Pineau Cask' Whiskey Tribunal Select 20'	\$18

## COCKTAILS

<b>THE BASIC</b> Ketel One vodka, lemon, rosemary syrup, and pinot noir ice cubes	\$13
<b>QUARTERS ON FRIDAY</b> Sazerac 6yr rye, montenegro, passion fruit, mango, orgeat, lime, & angostura bitters	\$13
<b>KILLA BEEZ</b> Tinkerman's recipe 7.4 gin, lavender, butterfly pea powder, lemon	\$13
<b>PEG &amp; KAREN'S GREAT ADVENTURE</b> Old St. Pete Rum, pear brandy, lemon, coconut puree, angostura bitters	\$13
<b>THUNDERSTRUCK</b> Corazon blanco tequila, cinnamon cordial, fresh lime, fire water, cinna-sugar rim	\$13
<b>I GOT NUTTIN'</b> Blue Note Juke Joint Private Select Bourbon, nocino, demerara, tiki bitters	\$14

## BOTTLES N' CANS

Allagash White Belgian Wheat Beer	\$6
Lagunitas Super Cluster Imperial IPA	\$7
Cigar City Jai Alai IPA	\$6
7venth Sun Pink Dreams Imperial Sour	\$8
Wells Banana Bread	\$7
Cycle Cream & Sugar Please	\$6
Stella Artois	\$6
Miller Lite	\$5
Bud Light	\$5
Heineken	\$5

## DRAFTS

<b>WEIHENSTEPHANER HEFE WEISSBIER</b> biscuity, banana & clove with a pillowy mouth feel 5.4%	\$7
<b>CROOKED THUMB GRANDPA JACK'S PILSNER</b> delicate, german style pilsner with floral notes 5%	\$6
<b>WICKED WEED WATERMELON DRAGONFRUIT BURST</b> zesty, session sour with a quenching tartness 4.5%	\$7
<b>PARISH DR. JUICE IPA</b> tropical, crushable juice bomb 6%	\$7

