

THE MEATS

plates served with choice of 2 sides

	plate	½ lb	lb
PULLED PORK <i>seasoned with pepper & vinegar</i>	\$20	\$13	\$24
CHOPPED LAMB SHOULDER <i>garam masala, mint vinegar</i>	\$25	\$19	\$37
WAGYU BURNT ENDS <i>twice smoked, bourbon peppercorn sauce</i>	\$29	\$30	\$59
BUFFALO STYLE SPARERIBS <i>fresno pepper glaze, rogue smokey blue</i>	\$24	\$18	\$35
JERK SPICED TURKEY LEG (1 LEG) <i>brown sugar habanero gastrique</i>	\$22	-	\$12 ea
COAL ROASTED SPINY LOBSTER (1.5#) <i>smokey chipotle butter</i>	-	-	MP
DUCK & FOIE GRAS BRATWURST <i>apricot horseradish sauce</i>	\$24	\$17	\$33
PULLED CHICKEN BREAST <i>sake brine, maple miso</i>	\$20	\$13	\$24
28oz BONE-IN DELMONICO STEAK <i>dry-aged, pastrami cured</i>	-	-	\$92 ea

GET SAUCED

* 4oz portions \$3ea

WHITE BBQ – rich and creamy with a kick of black pepper
PADUCAH – spicy vinegar sauce from Chef Chad's hometown
ICKY STICKY – ginger beer, molasses & tomato based
CHIPOTLE HONEY MUSTARD – our version of Carolina mustard
BLACK TRUFFLE RANCH – because ranch goes with everything
BOURBON PEPPERCORN – sweet, spicy, and just a touch boozy

LARCENY

BBQ by haven



SIDEKICKS

	ind.	pt.	qt.
CREAMY STONE GROUND GRITS <i>roasted green chilies, cream cheese</i>	\$5	\$10	\$18
MAQUE CHOUX <i>corn, bell pepper, celery, tomato, bacon grease</i>	\$6	\$12	\$21
BURGUNDY TRUFFLE MAC & CHEESE <i>velveeta, parmesan, garlic, herbs</i>	\$7	\$15	\$28
PIT BEANS <i>chorizo, sofrito, achiote</i>	\$5	\$10	\$18
JENNA'S POTATO SALAD <i>feta, olives, thyme, oregano, lemon</i>	\$5	\$11	\$19
HOG HEAD COLLARD GREENS <i>pepper vinegar</i>	\$6	\$11	\$20
CARROT & CASHEW COLESLAW <i>golden raisins, caper, honey mustard</i>	\$4	\$9	\$17
FRIED BRUSSELS SPROUTS <i>almonds, apple butter glaze</i>	\$6	\$11	\$20

SNACKS & PLATES

SOUTHERN BREAD PLATE <i>butter milk biscuits, parmesan cornbread, zucchini bread, strawberry butter, pimento cheese</i>	\$12
ARMADILLO EGGS (2EA) <i>summer truffle & apricot stuffed jalapeño, wrapped in sausage & bacon</i>	\$16
MY CHICKEN WINGS <i>sweet hot spices, pickled okra, white bbq</i>	\$12
CRAB RANGOON (2EA) <i>smoked cream cheese, jalapeno sweet & sour</i>	\$8
RAW OYSTERS (3EA) <i>smoked ginger & cider mignonette</i>	\$12
COLD SMOKED FOIE GRAS TORCHON <i>candied autumn squash, pickled plum, pistachio, brioche</i>	\$23
PALM SUGAR CANDIED BEEF RIBS <i>lettuce wraps, spicy nam pla, crispy shallot</i>	\$14
STEAK TARTARE <i>smoked shoyu kewpie, radish, milk bread</i>	\$13

THE SWEET STUFF

APPLE DUMPLING <i>salted caramel, apple cider sorbet</i>	\$12
DARK CHOCOLATE MAYONNAISE CAKE <i>milk chocolate lard icing, macadamia nut ice cream</i>	\$11
PUMPKIN BREAD PUDDING <i>smoked vanilla anglaise, butter pecan ice cream</i>	\$14