



Sharing is Caring

- The ChaCha Flat- Italian Vegetable Caponata, Agrodolce, Garlic Aioli, Fried Capers 12 PB
- Hoisin Glazed Tenderloin Skewers- Hoisin Sesame Glaze Tenderloin, Ginger Slaw, Bang Tang 19
- Hoisin Glazed Chicken Thigh Skewers- Hoisin Sesame Glaze Chicken Thigh, Ginger Slaw, Bang Tang 14
- HÄOS Flatbread- HÄOS made Pork Belly, Apple, Gouda, Caramelized Onions, Apple Cider Gastrique, Arugula 12
- Just The Tips Flatbread - Tenderloin Tips, Gruyere, Chimichurri, Crispy Onions, Garlic Aioli 14
- Steak “Thumb Bit” Medallions – Seared Tenderloin, Garlic, Pickle on Padina Crisp 16
- Mussels Pomodoro – Toasted Baguette, Mussel Brodo, White Wine, Tomato 14
- Crispy Cauliflower- Tossed in Bang Tang Aioli, Scallions, Sesame Seeds 11 PB
- Hearts of Palm Ceviche - Avocado, Bell Pepper, Cucumber, Pita 13 PB

Soup & Salad

- Mushroom “Cappuccino”- Porcini Mushrooms, Lemon Crème Fraiche 7 V
- “HÄOS Made” New England Clam Chowder 8
- Cilantro & Lacey- Zucchini Ribbons, Toasted Pumpkin Seeds, Fresh Tomato, Mint, Basil, Green Chile Vinaigrette 10 PB
- Get Your WEDGE On- Iceberg Lettuce, Heirloom Cherry Tomatoes, Pickled Red Onion, Applewood Smoked Bacon, Dill Ranch 12
- Julia Caesar Salad – Romaine, Parmesan Cheese, Roasted Tomatoes, HÄOS Made Croutons, Caesar Dressing 11

Handhelds

- HÄOS Burger- Grilled Pineapple, Pepper Jack Cheese, HÄOS Pork Belly, Pickle Red Onion, Bibb Lettuce, Fries, Bang Sauce 17
- You Steakin’ Me Crazy– Tenderloin Tips Sandwich, Caramelized Onions, Gruyere Cheese, Fries, Garlic Aioli 17

Chef Features

- Tournados and Scallops 38
- Petite Filet, Pan Seared Scallops, Fondant Potatoes, Haricots Verts, Chardonnay Tomato, Gremolata, Au Poivre
- Oh My Gourd That’s Delicious 24 PB
- Roasted Butternut Squash, Balsamic, Cranberries, Sage, Farro, Mushrooms, Braised Radicchio, Toasted Pine Nuts
- Don’t Leave Me Hanging 28
- Hanger Steak, Couscous, Mushrooms, Bibb, Roasted Shallot Vinaigrette, Pickled Onion, Sunflower Seeds, Chimichurri
- * This Salmon Is Mahhhvelous 27
- Toasted Farro, Sautéed Broccolini, Fennel Fronds, Florida Orange Mustard Sauce
- The Pork Chop 28
- Maple Braised Bone-In 12 oz, Fingerling Potatoes, Swiss Chard, Kielbasa, Sunflower Seeds
- Pretty Chicken Pesto Pasta 25
- Pesto Butter, Mushrooms, Spinach, Charred Heirloom Tomatoes, Chopped Blackened Chicken Breast

Sides

- Mac N’ Cheese 5
- Caponata 6
- Dip N’ Fries 7
- Crispy Fingerling Potatoes 7

Finale

- Berry Basic - Vanilla Bean Ice Cream, Mixed Berries, Crème Anglaise 7
- Shirley It Isn’t Polenta – Fresh BlackBerry and Lemon, Whip Cream 7
- MMmm Peanut Butter – Peanut Butter Mousse, Caramel Sauce, Shaved Dark Chocolate 8V

Key: V = Vegetarian Friendly PB = Plant Based / Vegan Friendly

“This HÄOS is your home”

*There is an increased risk associated with consuming raw or undercooked meat, poultry, or seafood. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from raw items.

* 18% Service Charge is Added to Parties of 6 or More



Signature Cocktails

All Signature Cocktails can be prepared as Mocktails
-Add CBD \$3-

- The Gin Wigmore gin, lemon, earl grey syrup, champagne 12
- Beatle’s Juice vodka, strawberries, basil, lime, ginger beer 11
- New York State of Mind whiskey, lemon, malbec, aquafaba, cherry bitters 12
- I Lava You tequila, hibiscus, agave, lime, chili pequin, black lava salt 11
- Through the Grape Vine vodka, grapes, lime, agave 10
- Thyme after Thyme gin, lemon, thyme syrup, sparkling soda 10

-Sparkling Wines-

- Sandilliano “Gran Cuvee” Brut, Italy NV 6.5 / 28
- Rosa Regale Sparkling Red, Italy NV 10 Split

-White & Rose Wines-

- Rose “83” Cotes De Provence, France, 2019 9.5 Glass / 36 Bottle
- Willakenzie, Pinot Noir Rose, Willamette Valley Oregon, 2019 38
- Brancott, Sauvignon Blanc, Marlborough New Zealand, 2020 8.5/32
- Ca’Bolani, Pinot Grigio, Friuli Italy, 2019 8.5 / 32
- Essay, Chenin Blanc, Coastal South Africa, 2020 8.5 / 32
- Chamisal, “Stainless” Chardonnay, Central Coast 2019 10 / 38
- Copain “Tous Ensemble” Chardonnay, Sonoma Coast California, 2017 11 / 42

-Red Wines-

- Sangue di Giuda “Chilled Fruity Red Blend”, Lombardy Italy, NV 8.50 Glass / 32 Bottle
- Murphy Goode, Pinot Noir, “North Coast” California, 2018 9 / 34
- Belle Glos “Las Alturas”, Pinot Noir, St. Lucia Highlands California, 2018 17 / 66
- Lote 44, Malbec, Mendoza Argentina, 2018 9 / 34
- Oberon, Merlot, Napa Valley California, 2018 10.5 / 40
- Carmel Road, Cabernet Sauvignon, California Coast 2018 9.5 / 36
- Mt. Brave, Cabernet Sauvignon, “Mount Veeder” Napa Valley, California, 2016 170
- Taken, Cabernet Blend, Napa Valley California, 2018 60