



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 **14**

HÄOS Flatbread- HÄOS made Pork Belly, Apple, Cheddar, 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, Rice Paper “Bacon Bits”, Dill Ranch **12 PB**

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

Hey Pumpkin 24 PB

Roasted Pumpkin, 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 Broccoli, 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**

MMmm Peanut Butter – Peanut Butter Mousse, Caramel Sauce, Shaved Dark Chocolate **8V**

Shirley It Isn’t Polenta – Fresh BlackBerry and Lemon, Whip Cream **7**

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
Priest Ranch, Cabernet Sauvignon, Napa Valley California, 2018 16 / 62
Mt. Brave, Cabernet Sauvignon, "Mount Veeder" Napa Valley, California, 2016 170
Taken, Cabernet Blend, Napa Valley California, 2018 60