



STARTERS & SALADS

WHIPPED RICOTTA TOAST

broccoli, pistachio pesto, hot honey

14

STREET CORN

garlic aioli, cotija, lime, chili flakes

10

CHARRED WINGS

Memphis dry rub, sweet vinegar, bleu cheese ranch, carrot-chili emulsion

16

CRISPY BRUSSELS SPROUTS

chili-lime sauce, pickled carrots

13

BABY LETTUCES

olive oil fried croutons, radish, buttermilk chive dressing

10

STRAWBERRY SALAD

Georgia peaches, arugula, goat cheese, candied pecans, champagne-honey vinaigrette

13

ENTRÉES

THE 33

two eggs, white cheddar grits, bacon, toast

15

STEAK & EGGS

grilled NY strip, two eggs, béarnaise, crispy onion served with white cheddar grits

32

HUEVOS RANCHEROS

chorizo, corn, avocado mousse, lime crema served with black beans, crispy corn tortilla

17

CHALLAH FRENCH TOAST

strawberry jam, vanilla whipped cream, maple syrup

16

EGGS BENEDICT

crispy ham, soft poached egg, hollandaise on english muffin

18

SHRIMP & GRITS

chorizo, saffron, tomato, kale, white cheddar grits

22

CHICKEN & WAFFLES

crispy chicken breast, buttermilk waffles served with maple syrup, hot honey

24

CRISPY CHICKEN SANDWICH

lettuce, tomato, cheddar, buttermilk ranch served with french fries

18

8OZ GRASS FED ANGUS BURGER

beef jus aioli, Savannah Madeira onion jam, crispy onion, shredded lettuce, tomato, cheddar, fries

19

SIDES \$8

CHEDDAR GRITS

FRUIT BOWL

BACON

CHALLAH TOAST

BACON HOME FRIES

BRUNCH LIBATIONS

CLASSIC MIMOSA 10

BLOODY MARY 12

BOTTOMLESS MIMOSA 26

PEACH SANGRIA 15

APRICOT BELINI 10

PERSIMMON MARG 15

SCAN HERE FOR A COMPREHENSIVE LIST OF OUR BEER, BOURBON, WHISKEY & FULL LINE OF SPIRITS & APERITIFS



EXECUTIVE CHEF GREG GARRISON CHEF DE CUISINE ANTHONY SMITH
125 MARTIN LUTHER KING BOULEVARD, SAVANNAH, GA

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Parties of 6 or more will be charged 20% gratuity.