

EVENING HOURS

DAILY HAPPY HOUR

4:00 TO 6:00 & 10:00 TO CLOSE

DINNER SERVICE

SUN-THUR 5:00 TO 10:00

FRI & SAT 5:00 TO 11:00



RAW BAR

OYSTERS

served with pickleback mignonette & bloody mary sauce (minimum half doz.)

CAROLINA GOLD
North Carolina
3

BEAU SOLEIL
Canada
4

OYSTERS ROCKEFELLER
Pernod cream, parmesan, spinach, breadcrumb
19/25

CHILLED SHRIMP

served with celery & peach cocktail sauce

½ DOZEN
15

DOZEN

LOBSTER ROLL

miso mayo, fines herb, brown butter
25

AMERICAN CAVIAR

corn cakes, capers, pickled onions, crème fraîche
65

SMOKED BEEF TARTARE

salt & vinegar chips, anchovies, capers, radish, cured egg yolk
16

SNACKS & STARTERS

WARM SOURDOUGH BREAD
cultured butter, sea salt
8

WHIPPED RICOTTA TOAST
broccoli, pistachio pesto, hot honey
14

ALSATIAN FLATBREAD
crème fraîche, bacon, onions, emmentaler cheese, date syrup
15

ROASTED BONE MARROW
sweet onion jam, pickled mustard seeds, parsley salad, poppyseed rolls
17

POTATO GNOCCHI
maitake mushrooms, kale, mushroom broth, parmesan, walnut oil
17

JUMBO LUMP CRAB CAKE
black truffle remoulade, lemon
19

STEAMED MUSSELS
coconut milk, IPA, green chilis, cilantro, ginger, lime
16

BABY ROMAINE
olive oil fried croutons, radish, pickled green beans, buttermilk chive dressing
10

CIDER POACHED BEETS
arugula, goat cheese, walnut granola, champagne-honey vinaigrette
13

STREET CORN
garlic aioli, cotija, lime, chili flakes
10

GRILLED OCTOPUS
charred eggplant purée, pine nuts, golden raisins, arugula, chili crisp
18

PORK AND VEAL TERRINE
bacon, pistachio, pickled shallots, black garlic, crostini
17

CRISPY BRUSSELS SPROUTS
chili-lime sauce, pickled carrots
13

CHARRED WINGS
memphis dry rub, sweet vinegar, bleu cheese ranch, carrot-chili emulsion
16

SEARED HUDSON VALLEY FOIE GRAS
brioche french toast, berry preserves, toasted pecans, fennel
25

BUTTERNUT SQUASH HASH
sweet potato, cranberry, gochujang aioli, peanut crunch
16

SALADS

RED OAK LEAF
gala apple, bleu cheese, candied pecans, yuzu vinaigrette
13

ENTRÉES

SHRIMP & GRITS
chorizo, saffron tomato gravy, kale, white cheddar grits
34

8OZ GRASS FED ANGUS BURGER
beef jus aioli, Savannah Madeira onion jam, crispy onion, shredded lettuce, tomato, cheddar, fries
22

GRILLED 12OZ NY STRIP
duchess potatoes, creamed spinach, horseradish butter
38

BONE-IN PORK CHOP
parsnip purée, swiss chard, miso-plum glaze
36

8OZ BEEF FILET MIGNON
scalloped sweet potatoes, shiitake demi glace, cognac foie gras emulsion
56

SOUTHERN SCHNITZEL
fried chicken cutlet, spätzle, gruyere mustard sauce, collard greens, bacon lardons, house sauerkraut
32

CRISPY JAPANESE EGGPLANT
sun dried tomato cream, shiitake mushrooms, swiss chard, lemon ricotta, parmesan
29

SEARED SCALLOPS
pumpkin risotto, berbere spice, prosciutto crisp, sherry reduction
39

ALMOND CRUSTED HALIBUT
melted fennel and leeks, baby turnips, mussel cream sauce
39

CHEF'S TASTING

FEATURING LOCAL & SEASONAL INGREDIENTS

to be enjoyed by the whole table

85 PER PERSON

PERFECT WINE PAIRING FOR EACH COURSE

45 PER PERSON

*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.

In Accordance with Savannah

EXECUTIVE CHEF GREG GARRISON

CHEF DE CUISINE ANTHONY SMITH