



SNACKS & STARTERS

SIXBY’S WARM SOURDOUGH
cultured butter, sea salt
8

WHIPPED RICOTTA TOAST
broccoli, pistachio pesto, hot honey
14

ALSATIAN FLATBREAD
crème fraîche, bacon, onions,
emmentaler cheese, date syrup
16

ROASTED BONE MARROW
pita, tabouli, sesame, garlic,
honey yogurt
18

CRISPY BRUSSELS SPROUTS
chili-lime sauce, pickled carrots
14

STREET CORN
garlic aioli, cotija, lime, chili flakes
12

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

SEARED HUDSON VALLEY FOIE GRAS
brioche french toast, berry preserves,
toasted pecans, fennel pollen
26

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

CRISPY PORK BELLY
Georgia clams, vermouth cream, confit potatoes,
celery greens
19

GRILLED OCTOPUS
charred eggplant purée, pine nuts, golden raisins,
arugula, chili crisp
19

LOBSTER TORTELLINI
red curry butter sauce, carrots roasted in coconut oil,
pomegranate seeds, fried shallots
26

STEAMED PRINCE EDWARD
ISLAND MUSSELS
coconut milk, IPA, green chilis,
cilantro, ginger, lime
18

SALADS

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

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

ENTRÉES

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

DOUBLE SMASH BURGER
black truffle cheese sauce, shallot jam, yeast bun,
arugula, crispy parmesan fries
26

GRILLED 12OZ NY STRIP
duchess potatoes, creamed spinach,
horseradish bordelaise
39

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

8OZ BEEF FILET MIGNON
broiled crab stuffed portobello, mustard greens, whipped béarnaise
58

SOUTHERN SCHNITZEL
fried chicken cutlet, spätzle, gruyere mustard sauce,
collard greens, bacon lardons, house sauerkraut
33

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

SEARED SCALLOPS
cauliflower risotto, prosciutto crisp,
sherry reduction, berbere spice
42

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

CHEF’S TASTING MENU

FEATURING LOCAL & SEASONAL INGREDIENTS
to be enjoyed by the whole table
85 PER PERSON

PERFECT WINE PAIRING FOR EACH COURSE
55 PER PERSON

EXECUTIVE CHEF GREG GARRISON CHEF DE CUISINE ANTHONY SMITH



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

selections may vary based
on availability

CHILLED SHRIMP

served with celery & peach
cocktail sauce

½ DOZEN
15

DOZEN
25

CRAB ROLL

jumbo lump crab, miso mayo,
fines herb, brown butter,
salt & vinegar chips
25

AMERICAN CAVIAR

corn cakes, capers, pickled
onions, crème fraîche
65

SMOKED BEEF TARTARE

creole mustard aioli, capers,
anchovy butter, brioche,
cured egg yolk
16

*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 Laws,
we ID everyone who orders an
alcoholic beverage.



SIGNATURE COCKTAILS

PAINT IT BLACK 19 Repeal 33 Dobel Diamante Tequila, Amaro, Bitters	BON APPÉTIT 19 Bone Marrow Infused Four Roses Old Fashioned
ELDER’S SWIZZLE 18 Longleaf Vodka, Passionfruit, Elderberry, Demerara, Mint	REMINGTON 18 Rittenhouse Rye, Cherry Heering
THE LAST MARTINI 19 Grey Goose Vodka, Vermouth, Scotch Rinse, Dirty, Blue Cheese Olives	PIRATES IN MANHATTAN 19 Brugal 1888 Gran Reserva Rum, Cinnamon Demerara, Allspice Dram, Orange, Banana Spritz
SMOKE ON THE HARBOR 22 Smoked Cacao Infused Old Forester Bourbon, Banana, Cinnamon Demerara	CANDELA MARGARITA 18 Jalapeño Infused Traditional Blanco Tequila, Apricot, Prickly Pear
PINK PONY CLUB 19 Ford’s Gin, Lemon, Raspberry, Almond, Egg White	RHUBARB REVIVAL 18 Longleaf Vodka, Lemonade, Strawberries, Rhubarb Bitters
SHOULD WE KISS 18 Gran Centenario Reposado, Watermelon, Mint Infused Syrup, Lime	RUFFLED 18 Bushmills, Lime, Raspberry, Coconut
LEFT HOOK 19 400 Conejos Mezcal, Aperol, Lime, Ginger, Cucumber	NELSON COLLINS 18 Ford’s Gin, Citrus, Rooibos-Infused Simple, Vanilla
PEACH SANGRIA 17 Sugarcane Rum, Pinot Grigio, Elderflower, Rosemary Honey	

MOCKTAILS

TOUCH OF CREY 9 Rosemary, Honey, Lemon, Cranberry, Ginger Ale
YARDSTICK FOR LUNATICS 11 Strawberry Shrub, Orange, Sprite
PEACE IN THE GARDEN 14 Seedlip Garden, Lavender, Earl Grey, Lime

OTHER NA

GUINNESS NA 8 Irish Stout
ATHLETIC BREWING NA 7 Rotating
ODD BIRD NA 12 Blanc de Blancs Sparkling Wine

WINES BY THE GLASS

SPARKLING & ROSÉ

BLANC DE BLANCS BRUT, <i>Duc de Valmar</i> , Merignac, France NV.....	12/44
PROSECCO BRUT, <i>Jeio</i> , Valdobbiadene, Italy NV	14/52
PROSECCO EXTRA DRY, <i>Rebuli</i> , Veneto, Italy NV.....	18/68
CAVA, <i>Los Monteros</i> , Utiel-Requena, Spain NV	13/48
SPARKLING BLEND ROSÉ, <i>Villa Sandi</i> , Veneto, Italy NV	13/48
PET NAT, <i>Ngeringa</i> , “Sheoak Label”, Adelaide Hills, Australia ‘22	19/72
SYRAH/MOURVÉDRE ROSÉ, <i>Jean-Luc Colombo</i> , Provence, France ‘22	15/56
PINOT NOIR/CHARD ROSÉ, <i>Maison Noir</i> , “Love Drunk”, McMinnville, Oregon ‘22....	14/52

WHITE

PINOT GRIGIO, <i>Santa Marina</i> , Lombardia, Italy ‘24	12/44
TORRONTÉS/SÉMILLON/SAV BLANC, <i>New Age</i> , Mendoza, Argentina ‘24	17/64
CHENIN BLANC, <i>Kumusha</i> , Western Cape, South Africa ‘24	14/52
GENTIL D’ALSACE, <i>Famille Hugel</i> , Riquewihr, France ‘22	15/56
SANCERRE, <i>Famille Natter</i> , “Terres Blanches”, Vallée de la Loire, France ‘23.....	19/72
SAUVIGNON BLANC, <i>Stoneleigh</i> , Marlborough, New Zealand ‘24	14/52
TXAKOLINA, <i>Txomin Etxaniz</i> , Getaria, Spain ‘23	16/60
GODELLO, <i>Gotas de Mar</i> , Galicia, Spain ‘23	15/56
GEWÜRZTRAMINER, <i>Trimbauch</i> , Alsace, France ‘20	19/72
CHARDONNAY, <i>Longevity</i> , Livermore Valley, California ‘23	15/56
CHARDONNAY, <i>Quatro Theory</i> , Napa Valley, California ‘22.....	21/84

RED

PINOT NOIR, <i>Stoller</i> , Willamette Valley, Oregon ‘23.....	16/60
LANGHE NEBBIOLO, <i>GD Vajra</i> , Piedmont, Italy ‘22.....	17/64
MERLOT, <i>Château Saint-André Corbin</i> , Bordeaux, France ‘21	16/60
BORDEAUX, <i>Château Côtes de Blaignan</i> , Cru Bourgeois du Médoc, France ‘18.....	18/68
CÔTES DU RHÔNE, <i>Boutinot</i> , “Les Coteaux”, Southern Rhone, France ‘22.....	14/52
MERLOT/ZIN/PETITE SYRAH, <i>Sean Minor</i> , “Nicole” North Coast, California ‘21 ...	16/60
GARNACHE/SYRAH/NÉGRETTTE, <i>Loxarel</i> , Catalonia, Spain ‘21	16/60
MALBEC, <i>Altocedro</i> , Mendoza, Argentina ‘22.....	15/56
SUPER TUSCAN, <i>Quecetro</i> , Tuscany, Italy ‘22.....	12/44
CABERNET SAUVIGNON, <i>Bonterra</i> , Mendocino, California ‘22	15/56
NERO d’AVOLA, <i>Regaleali</i> , Sicily, Italy ‘21	14/52

SCAN HERE FOR A COMPREHENSIVE LIST
OF OUR SPIRITS, BEER & APERITIFS

