



OYSTERS

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

MAY RIVER
South Carolina
3

BEAU SOLEIL
Canada
4

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

selections may vary on
availability

SMOKED BEEF TARTARE

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

CHILLED SHRIMP

served with celery & peach
cocktail sauce

½ DOZEN
15

DOZEN
25

LOBSTER ROLL

miso mayo, fines herbes,
brown butter, S&V chips
28

AMERICAN CAVIAR

corn cakes, capers, pickled
onions, creme fraiche
65



SNACKS & STARTERS

SIXBY'S WARM SOURDOUGH
cultured butter, sea salt
8

WHIPPED RICOTTA TOAST
broccoli & pistachio pesto, hot honey
14

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

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

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

CRISPY BRUSSEL SPROUTS
chili-lime sauce, pickled carrots
14

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

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

ROASTED BONE MARROW
bourbon apple mostarda, shaved fennel,
crispy shallots, smoked sea salt, sourdough
22

ROASTED BUTTERNUT SQUASH
maple butter, thyme, gochujang aioli,
peanut crunch
18

SEARED HUDSON VALLEY
FOIE GRAS
pumpkin spice bread, sweet pickled pears,
toasted walnuts, fennel pollen
26

POTATO GNOCCHI
mushrooms, sage, cranberry,
brown butter, parmesan
26

SALADS

BABY ROMAINE
olive oil fried croutons, radish, pickled green beans,
buttermilk chive dressing
12

CHILLED BEETS
pickled peach, shaved carrot, arugula,
brown butter candied walnuts
13

RED OAK LEAF
Gala apple, bleu cheese, candied pecans,
yuzu vinaigrette
14

ENTRÉES

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

SHRIMP & GRITS
tomato gravy, chorizo, broccoli, white cheddar grits
34

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

GRILLED BONE-IN PORK CHOP
parsnip puree, swiss chard, miso-plum glaze,
parsnip chips
36

CRISPY JAPANESE EGGPLANT
sun dried tomato tofu sauce, shiitake mushrooms,
swiss chard, nutritional yeast
30

PAN SEARED HALIBUT
cauliflower puree, sweet & sour cauliflower,
brown butter caper sauce, sunchoke chips
39

BROILED SALMON
saffron honey glaze, pumpkin risotto,
roasted peppitas, apple cider glazed carrots
34

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

8OZ BEEF FILET MIGNON
sweet potato filled cannelloni, blue cheese,
black truffle sherry cream sauce
58

CHEF'S TASTING MENU

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

PERFECT BEVERAGE PAIRING FOR EACH COURSE
55 PER PERSON

EXECUTIVE CHEF GREG GARRISON

CHEF DE CUISINE ANTHONY SMITH

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

In accordance with Savannah alcohol
laws, we ID everyone who orders an
alcoholic beverage.

A 20% gratuity will be added to all
parties of 6 or more.

There is a 3% surcharge
added to all credit cards.
Debit cards and cash
are exempt.



COCKTAILS

NO CHILL 19
blanco tequila, kiwi, jalapeño, lime, orange, fall spice

BON APPÉTIT 19
bone marrow-infused bourbon, bitters, maple

THE CURE 20
blended and peated Irish whiskies, ginger, honey, lemon

REMINGTON 18
rye whiskey, cherry

EMBERLINE SWIZZLE 18
rum, spiced pear, lime, mint, bitters

PINK PONY CLUB 19
gin, lemon, raspberry, almond, egg white

RHUBARB REVIVAL 18
vodka, lemonade, strawberry, rhubarb bitters

LOCK STOCK 22
cristalino tequila, mezcal, bitters, smoked

LEFT HOOK 19
mezcal, Aperol, lime, ginger, cucumber

EARLY FROST 18
reposado tequila, allspice, lime, maple, orgeat, bitters

PIRATES IN MANHATTAN 19
dark rum, cinnamon demerara, allspice dram, orange, banana spritz

AUTUMN BRAMBLE 18
vodka, apple cider, lemon, cinnamon, blackberry

HERB YOUR ENTHUSIASM 18
London dry gin, pear, lemon, rosemary, soda

FALL SANGRIA 17
red wine, apple brandy, pomegranate, seasonal fruits

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

WINE BY THE GLASS

SPARKLING & ROSÉ

PROSECCO	Rebuli Superiore Valdobbiadene Extra Dry Veneto, Italy	18/90	SPARKLING ROSÉ	Pierre Sparr Brüt Cremant d'Alsace, Alsace, France	16/80
CAVA	Los Monteros Brüt Catalonia, Spain	12/60	ROSÉ	Bieler Père et Fils Bandol Provence, France	14/70
CHAMPAGNE	Nicolas Feuillatte Brüt Champagne, France	25/125			

WHITE

PINOT GRIGIO	Elena Walch Alto Adige Alto-Adige, Trentino, Italy	16/80	CHARDONNAY	Decoy Napa, California	14/70
SAUVIGNON BLANC	Craggy Range Vineyard Wairarapa, New Zealand	16/80	WHITE BLEND	Kristinus Analog Balatonboglár, Hungary	16/80
SAUVIGNON BLANC	Emmolo Napa Valley, California	14/70	CHENIN BLANC	Kumusha Breedekloof, Western Cape, South Africa	14/70
CHARDONNAY	Jaffelin Bourgogne, France	20/100	ALBARIÑO	Marimar Estate Don Miguel Vineyard Russian River Valley, California	18/90

RED

PINOT NOIR	Stoller Family Estate Willamette Valley, Oregon	16/80	MERLOT	Cotarella Lazio Sodale Lazio, Italy	16/80
PINOT NOIR	Louis Latour Borgogne, Burgundy, France	20/100	MALBEC	Altocedro Reserva La Consulta, Mendoza, Argentina	14/70
CABERNET SAUVIGNON	Bonterra California	14/70	BORDEAUX	Château Malescasse Bordeaux, France	18/90
CABERNET SAUVIGNON	Martis Alexander Valley, California	20/100	NEBBIOLO	G.D. Vajra Langhe, Piedmont, Italy	16/80
CABERNET SAUVIGNON	DAOU Reserve Paso Robles, California	25/125	GRENACHE/SYRAH	Boutinot Les Coteaux Cotes du Rhone Villages, France	14/70

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



125 MARTIN LUTHER KING BOULEVARD, SAVANNAH, GA