



## SNACKS & STARTERS

### RAW BAR

#### OYSTERS

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

**BLUE POINT**  
Connecticut  
3

**BEAU SOLEIL**  
Canada  
4

#### CHILLED SHRIMP

served with celery &  
bloody mary sauce

½ DOZEN  
15

DOZEN  
25

#### FISH CRUDO

preparation changes daily  
15

**MARINATED OLIVES**  
white vermouth, orange peel, bay laurel  
6

**WHIPPED RICOTTA TOAST**  
garlic honey, black pepper  
7

**CRISPY BRUSSEL SPROUTS**  
chili-lime sauce, pickled carrots  
8

**TARTE FLAMBÉE**  
creme fraiche, bacon, onions,  
emmentaler cheese, date syrup  
14

**CHARRED WINGS**  
Memphis dry rub, sweet vinegar,  
bleu cheese ranch, carrot-chili emulsion  
10

**LOCAL GREEN SALAD**  
raw mushrooms, corn, radish,  
white cheddar dressing  
10

**SUMMER SALAD**  
tangerine, strawberry, goat cheese, peanut granola,  
arugula, Champagne vinaigrette  
12

**TOMATO & CUCUMBER  
GAZPACHO**  
summer melon, basil, olive oil  
12

**CITY HAM WRAPPED  
ASPARAGUS TEMPURA**  
parmesan, lemon aioli  
9

**SOY LACQUERED  
PORK BELLY TACOS**  
cucumber quick pickles, cabbage,  
peanut, garlic aioli  
12

**CRISPY SMASHED  
FINGERLING POTATOES**  
black truffle butter, parmesan, parsley and chive  
12

**HOUSE MADE CHARCUTERIE**  
house pickles and provisions,  
house made crackers  
15

**LOCAL CHEESEBOARD**  
house condiments and preserves,  
house made crackers  
15

## ENTRÉES

**SHRIMP & GRITS**  
tomato & red miso gravy, kale, white cheddar, scallion  
28

**8OZ GRASS FED  
ANGUS BURGER**  
maple-bourbon bacon jam, cheddar, pickles,  
crispy onion, garlic aioli, fries  
15

**GRILLED 12OZ RIBEYE**  
twice baked potato, parmesan, horseradish,  
creamed asparagus, squash blossom butter  
36

**CHICKEN & DUMPLINGS**  
baby carrots, peas, chicken velouté,  
coddled egg  
28

**SEARED JUMBO SCALLOPS**  
sweet corn chowder, bacon lardons,  
fingerling potato, sherry bacon jus  
31

**CATCH OF THE DAY**  
smoked tomato broth, mussels,  
squash noodles, lemon basil pistou  
33

## 5 COURSE CHEF'S TASTING MENU

A PROGRESSIVE TASTING MENU  
FEATURING LOCAL & SEASONAL INGREDIENTS  
to be enjoyed by the whole table  
70 PER PERSON

EXECUTIVE CHEF GREG GARRISON    CHEF DE CUISINE ANTHONY SMITH

125 MARTIN LUTHER KING BOULEVARD  
SAVANNAH • 912.200.9255



## COCKTAILS \$13

### REPEAL GIN & TONIC

London Dry Gin, fancy tonic, grapefruit, rosemary, flower water

### EARL STREET SOUR

Earl Grey Gin, elderflower, lemon, honey, egg white

### KIPS BAY

dry gin, sweet vermouth, cointreau, bitters

### WELL-KNOWN SECRET

vodka, orgeat, lime, cucumber, mint, bitters

### PALMETTO EXPRESS

vodka, coffee liqueur, hazelnut, cold brew

### MARGARITA CALIENTE

jalapeno tequila, mango, lime, agave, chili salt

### VERACRUZ

mezcal, green chartreuse, px sherry, bitters

### LOW COUNTRY SWIZZLE

silver rum, peach, blue curacao, lime, demerara, mint

### REMINGTON

rye whiskey, cherry heering, cocchi americano, bitter

### THE BORDER FOX

Irish whiskey, apricot, lime, saline

## WHITE WINE

**PINOT GRIS** Maysara: Oregon \$11/42  
cucumber, pear and subtle minerality

**MUSCADET** Michel Delhommeau: France \$10/38  
oceanic salinity, limestone and bright acidity

**VIIGNIER** Veritas: Virginia \$11/42  
botanical bouquet, cantaloupe, orange zest and peaches

**SAUVIGNON BLANC** Cotes de Gascogne: France \$9/34  
Bright citrus, floral notes, muskmelon and fresh herbs

**CHARDONNAY** Hayes Valley: California \$11/42  
Gentle tannins, coconut and lemon meringue

**PICPOUL DE PINET** Languedoc: France \$8/30  
bright lime and crisp apple with streaks of honey

**ROSÉ** Whispering Angel: France \$9/34  
Blood orange, strawberries and cool melon

**CHARDONNAY** Cakebread: California \$/95  
green apple, honeydew and herbs

## RED WINE

**NEBBIOLO** G.D.Vajra: Italy \$14/55  
fresh blueberry, chili pepper and cedarwood

**PINOT NOIR** Louis Latour: France \$10/38  
bright cherries and black raspberries harmonize with pine

**TEMPRANILLO** Cortijo: Spain \$9/34  
bright cherry, wildflowers and strawberry

**CABERNET SAUVIGNON** Bonanza Winery: CA \$12/44  
bold, lush dark fruits and food-friendly grip

**MERLOT** Tinto Negro: Argentina \$10/38  
dark spruce, currant, raspberry and black cherry

**MALBEC** Languedoc: France \$8/30  
bright lime and crisp apple with streaks of honey

**BORDEAUX BLEND** Ch.Moulinat: France \$12/46  
herbaceous aromatics, bright merlot fruit, silky tannins

**BLEND** Colliano: Primorska, Slovenia \$10/39  
Soft, fruity scent, cherry and grippy tannins

**SYRAH BLEND** Stolpman: California \$/55  
dark fruit, pomegranate, cracked black pepper

## SPARKLING

**PROSECCO** Belstar: Italy \$10/39  
sweet pear, nectarine, subtle floral notes

**ROSÉ** Villa Sandi: Italy \$11/42  
fresh berries, crisp acidity, zesty and dry

**CHAMPAGNE** Moët & Chandon: France \$/90  
intense green apple, white flower and nuts

**CHAMPAGNE** Veuve Clicquot: France \$/95  
blackberry, white peach, biscuit and kumquats

**CHAMPAGNE** Dom Perignon: France \$/325  
complex, corn silk, toast, coffee, honey

## BOTTLES & CANS

**GREENMAN ENGLISH SPECIAL** bitter, NC 5.5% \$6

**STELLA ARTOIS** lager, Belgium 5.5% \$5

**BUDWEISER** lager, MO 5% \$5

**BUD LIGHT** lager, MO 5% \$5

**MICHELOB ULTRA LAGER** lager, MO 4.2% \$5

**YUENGLING** amber, PA 4.2% \$5

**MODELO ESPECIAL** lager, Mexico 4.4% \$5

**O'DOULS** non-alcoholic lager, MO \$5

## DRAUGHT

WE PRIDE OURSELVES ON OUR  
CONSTANTLY ROTATING 16 UNIQUE,  
LOCAL & REGIONAL SELECTIONS OF BEER.

PLEASE ASK YOUR SERVER FOR DETAILS.