



SALADS & STARTERS

WHIPPED RICOTTA TOAST

garlic honey, black pepper

6

TARTE FLAMBÉE

creme fraiche, bacon, onions, emmentaler cheese, date syrup

12

CHARRED WINGS

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

10

CHOPPED SALAD

local lettuces, radish, cherry tomatoes, bacon,
brown butter croutons, parmesan dressing

12

PEAR AND GORGONZOLA SALAD

toasted pecans, baby lettuces, pear and balsamic vinaigrette

12

CRISPY BRUSSEL SPROUTS

chili-lime sauce, pickled carrots

8

SANDWICHES

Served with choice of hand cut fries, home fries or house salad

SMOKED SALMON BLT

dill creme fraiche, arugula, caper tapanade

14

CRISPY CHICKEN SANDWICH

cheddar, smoked 1000 island, lettuce, tomato

13

8oz GRASS FED ANGUS BURGER

maple-bourbon bacon jam, cheddar, pickles, crispy onion, garlic aioli

15

ENTRÉES

SHRIMP & GRITS

cheddar grits, kale, tomato gravy

15

EGGS BENEDICT

English muffin, chipped ham, poached eggs, hollandaise

13

HUEVOS RANCHEROS

chorizo, corn and black bean salsa, fried eggs,
lime crema, crispy tortilla

14

STRAWBERRY FRENCH TOAST

challah, cinnamon cream, strawberry marmalade,
balsamic reduction

14

STEAK & EGGS

cheddar grits, fried eggs, bearnaise

18

SEASONAL VEGGIE SCRAMBLE

swiss cheese, sweet tomato relish, green salad

14

SIDES \$6

HOME FRIES

BACON

CHEDDAR GRITS

TWO EGGS ANY STYLE

TOAST

COCKTAILS

GRAN ROSTA COFFEE

Irish whiskey, fresh coffee, cream,
popcorn powder

13

BLOODY MARY

vodka, classic preparation

10

add crab claw & shrimp

14

CHURRO MILK PUNCH

churro infused whiskey, dark rum, milk,
homemade churro

13

125 MARTIN LUTHER KING BOULEVARD
SAVANNAH • 912.200.9255

*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.