

RAW BAR

OYSTERS

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

VIRGINIA WILD
Virginia
3

BEAU SOLEIL
Canada
4

**OYSTERS
ROCKEFELLER**
Pernod cream, parmesan,
spinach, breadcrumb
18

selections may vary
on availability

CHILLED SHRIMP

served with celery
& bloody mary sauce

½ DOZEN
15

DOZEN
25

TUNA CRUDO

crispy shallots, orange-miso
paste, candied turmeric,
jalapeño vinaigrette, arugula
15

*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.



SNACKS & STARTERS

MARINATED OLIVES
white vermouth, orange peel, bay laurel
6

WHIPPED RICOTTA TOAST
garlic honey, black pepper
7

TARTE FLAMBÉE
creme fraiche, bacon, onions,
emmental cheese, date syrup
14

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

CHESTNUT TORTELLINI
mushroom broth, swiss chard, parmesan
15

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

GRILLED OCTOPUS
charred eggplant purée, golden raisins, pine nuts,
saffron vinaigrette, arugula
17

CRISPY BRUSSEL SPROUTS
chili-lime sauce, pickled carrots
8

HOUSE-MADE CHARCUTERIE
house pickles and provisions, house-made crackers
17

LOCAL CHEESEBOARD
house condiments and preserves,
house-made crackers
17

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, horseradish, sautéed mushrooms,
swiss chard, cognac bearnaise
36

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

SEARED JUMBO SCALLOPS
crispy prosciutto, butternut squash risotto,
sherry-roasted cipollini onions
31

PAN-ROASTED GROUPEL
mussel and crab chowder, potato,
escarole, bacon
35

5 COURSE CHEF'S TASTING MENU

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

PERFECT WINE PAIRING FOR EACH COURSE
35 PER PERSON

EXECUTIVE CHEF GREG GARRISON CHEF DE CUISINE ANTHONY SMITH

125 MARTIN LUTHER KING BOULEVARD, SAVANNAH, GA

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

IT'S A BIG DILL

gin lane, lemon juice, white balsamic vinegar, cracked pepper, simple syrup, cucumber and dill

FIGET ABOUT IT

Meyers Rum, allspice dram, simple syrup, frambois, fig simple syrup

PALMETTO EXPRESS

vodka, coffee liqueur, hazelnut, cold brew

THE CAPTAIN

High West Double Rye, China China, Bittermans Aromatic Bitters, smoked pipe tobacco

\$15

MARGARITA CALIENTE

jalapeno tequila, mango, lime, agave, chili salt

VERACRUZ

mezcal, green chartreuse, px sherry, bitters

GOOD MORNING SUNSHINE

Dulce Vida Tequila, Pamplemousse, grapefruit juice, smoked grapefruit, lime juice

REMINGTON

rye whiskey, cherry heering, cocchi americano, bitter

THE BORDER FOX

Irish whiskey, apricot, lime, saline

SOUTHERN WINTER

vodka, Kahlua, Frangelico, cold brew, cream, cinnamon

\$15

RED WINE

PINOT NOIR Jezebel: USA \$12/48
fresh blueberry, chili pepper and cedarwood

PINOT NOIR Louis Chevallier: France \$/65
tart cranberry with hints of mushroom, tomato and spices

NEBBIOLO G.D. Vajra: Italy \$14/56
fresh blueberry, bell pepper and cedarwood

MERLOT Sandpoint: CA \$12/48
vibrant smooth & juicy, with raspberry, cherry & light chocolate

CABERNET SAUVIGNON Vina Robles: CA \$12/48
ripe dark fruits, spices

CHATEAUNEUF DU PAPE Vieux Lazaret: France \$79
complex and structured with red cherry and spice

BORDEAUX BLEND Chateau Lessegue GC: France \$15/60
dark & deep in color with vibrant lively fruit flavors

MALBEC Catena: Argentina \$12/48
herbaceous aromatics, bright merlot fruit, silky tannins

BLEND Colliano: Primorska, Slovenia \$10/40
Soft, fruity scent, cherry and grippy tannins

SYRAH BLEND Stolpman: CA \$/65
dark fruit, pomegranate, cracked black pepper

MERITAGE Neyers Leftbank: CA \$/75
Bordeaux-style blend. Refined, elegant, rich & complex

BRUNELLO DI MONTALCINO Caparzo: Italy \$/108
earthy with baking spice, plum, cherry and cranberry

WHITE WINE

PINOT GRIS Montinore: USA \$11/44
melon, white pear, green apple

MUSCADET Oysterman: France \$11/44
oceanic salinity, limestone, lemon citrus, bright acidity

SAUVIGNON BLANC Hunky Dory: New Zealand \$11/44
succulent tropical fruit flavors

RIESLING Firestone Vineyards: CA \$10/40
off dry with honeysuckle and citrus blossom

PICPOUL DE PINET Languedoc: France \$11/44
gentle acidity, coconut and lemon meringue

CHARDONNAY N.A.P.A.: USA \$11/44
crisp citrus, tropical fruit, medium bodied and well balanced

CHARDONNAY Cakebread: USA \$95
green apple, melon, apricot and herbs

ROSÉ Le Cengle: France \$11/44
strawberry, watermelon, crisp acidity and minerality

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 Moet & 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

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

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.