

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

cherry blossom shoyu,
lemon, cucumbers,
macadamia nuts
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
7

WHIPPED RICOTTA TOAST
garlic honey, black pepper
9

TARTE FLAMBÉE
creme fraiche, bacon, onions,
emmentaler cheese, date syrup
15

**CRISPY SMASHED
FINGERLING POTATOES**
black truffle butter, parmesan, parsley and chive
13

CHARRED WINGS
Memphis dry rub, sweet vinegar,
bleu cheese ranch, carrot-chili emulsion
15

SUMMER CHOPPED SALAD
sweetcorn, english peas, avocado,
radish, greens, buttermilk chive dressing
13

MEDITERRANEAN SALAD
local greens, olives, couscous, feta cheese, tomatoes, pickled red onions, lemon honey vinaigrette
13

POTATO GNOCCHI
charred scallion butter, peas, parmesan
16

**CITY HAM WRAPPED
ASPARAGUS TEMPURA**
parmesan, lemon aioli
11

GRILLED OCTOPUS
charred eggplant purée, golden raisins, pine nuts,
saffron vinaigrette, arugula
18

CRISPY BRUSSEL SPROUTS
chili-lime sauce, pickled carrots
11

HOUSE-MADE CHARCUTERIE
house pickles and provisions, house-made crackers
18

LOCAL CHEESEBOARD
house condiments and preserves,
house-made crackers
18

ENTRÉES

SHRIMP & GRITS
tomato & red miso gravy, kale, white cheddar, scallion
29

**8OZ GRASS FED
ANGUS BURGER**
maple-bourbon bacon jam, cheddar, pickles,
crispy onion, garlic aioli, fries
18

GRILLED 12OZ RIBEYE
creamed spinach crusted Ribeye twice baked potato,
horseradish, cognac bernaise
37

GRILLED ½ CHICKEN
tandoori spice, turmeric yogurt,
mixed green panzanella, cucumbers, crispy chickpeas
30

SEARED JUMBO SCALLOPS
summer squash risotto, crispy prosciutto,
spring succotash, sherry reduction
36

CATCH OF THE DAY
corn chowder, crab, fingerling potatoes,
bacon
36

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

\$14

REPEAL GIN & TONIC

London Dry Gin, Citrus Fever Tree Tonic, Flower Water, Thyme and Grapefruit

NONNA'S GARDEN

St. George Chile Vodka, Tomato water, white balsamic, lime, Simple, hot sauce, celery bitters & celery salt

THE BORDER FOX

Irish whiskey, apricot, lime, saline

PALMETTO EXPRESS

vodka, coffee liqueur, hazelnut, cold brew

MARGARITA CALIENTE

Jalapeno tequila, prickly pear, lime, agave and salt

SMOKEY & THE BANDIT

mezcal, apertivo, lime, dry curacao, cherry bitters

MAI TAI

Jamaican and dark rum, pecan orgeat, kumquat oleo, lemon & Angostura bitters

EARL STREET SOUR

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

STRAWBERRY FIELDS

1792 bourbon, strawberry syrup, dry curacao, lemon & rhubarb bitters

REMINGTON

rye whiskey, cherry heering, cocchi americano, bitters

QUEEN ELIZABETH

Gin, sfumato, dolin blanc, smoke rosemary & rhubarb bitters

WINGIN' IT

bourbon, Aperol, Amaro Nonino, lemon juice, Tropical Red Bull

RED WINE

PINOT NOIR Jezebel: USA fresh blueberry, chili pepper and cedarwood	\$12/48	BORDEAUX Lions de Batailley 2015, Pauillac, France blackcurrants, blackberries, spices and fine acidity	\$168
PINOT NOIR Louis Chevallier: France tart cranberry with hints of mushroom, tomato and spices	\$/65	BORDEAUX BLEND Chateau Lessegue GC: France dark & deep in color with vibrant lively fruit flavors	\$15/60
NEBBIOLO G.D. Vajra: Italy fresh blueberry, bell pepper and cedarwood	\$14/56	MALBEC Catena: Argentina herbaceous aromatics, bright merlot fruit, silky tannins	\$12/48
MERLOT Bench: Sonoma Ca pie crust, dark fruits, marionberries, elegant finish	\$14/56	TOSCANA Monte Antico: Italy cherry, blueberry, blackberry and rich tannins	\$12/48
CABERNET SAUVIGNON Vina Robles: CA ripe dark fruits, spices	\$12/48	SYRAH BLEND Stolpman: CA dark fruit, pomegranate, cracked black pepper	\$/65
SHIRAZ Barramundi, Australia dark berries, fruitcake and vanilla	\$/8/32	MERITAGE Neyers Leftbank: CA Bordeaux-style blend. Refined, elegant, rich & complex	\$/75
CHATEAUNEUF DU PAPE Vieux Lazaret: France complex and structured with red cherry and spice	\$/79	BRUNELLO DI MONTALCINO Caparzo: Italy earthy with baking spice, plum, cherry and cranberry	\$/108
		CABERNET Mt. Brave 2017 Mt. Veeder, Ca. blackberry jam, bittersweet chocolate, anis and sage	\$276

WHITE WINE

PINOT GRIS Elk Coke: Willamette Va. Oregon pear, green apple with perfectly balanced acidity	\$13/52	CHENIN BLANC Kamusha: South Africa white peach, cantaloupe, papaya, crisp dry finish	\$12/48
MUSCADET Oysterman: France oceanic salinity, limestone, lemon citrus, bright acidity	\$/11/44	CHARDONNAY N.A.P.A: USA crisp citrus, tropical fruit, medium bodied and well balanced	\$/11/44
SAUVIGNON BLANC Hunky Dory: New Zealand succulent tropical fruit flavors	\$/11/44	CHARDONNAY Cakebread: USA green apple, melon, apricot and herbs	\$/95
RIESLING Firestone Vinyards: CA off dry with honeysuckle and citrus blossom	\$/10/40	CHARDONNAY Laurant Perrachon: France stone fruits, melon, bright acidity	\$12/48
CHABLIS Droin: France high minerality, lemongrass and stone fruits	\$/108	ROSÉ Bieler Pere & Fils: Provence, France wild raspberry, white peach & herbs de Provence	\$12/48
		ORANGE WINE Colliano: Slovenia smooth, medium bodied, hints of elderflower	\$12/48

SPARKLING

CAVA Arts de Luna: Spain apple, citrusy fruit and hint of banana	\$12/48	CHAMPAGNE Laurent-Perrier: France citrus, vine peach & white fruits	\$/95
ROSÉ Villa Sandi: Italy fresh berries, crisp acidity, zesty and dry	\$/11/42	CHAMPAGNE Veuve Clicquot: France blackberry, white peach, biscuit and kumquats	\$/95
		CHAMPAGNE Dom Perignon: France complex, corn silk, toast, coffee, honey	\$/475

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.