



SALADS & STARTERS

WHIPPED RICOTTA TOAST

garlic honey, black pepper
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
15

SUMMER CHOPPED SALAD

sweetcorn, english peas, avocado, radish, greens,
buttermilk chive dressing
12

MEDITERRANEAN SALAD

local greens, olives, couscous, feta cheese, tomatoes,
pickled red onions, lemon honey vinaigrette
12

CRISPY BRUSSEL SPROUTS

chili-lime sauce, pickled carrots
10

SANDWICHES

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

SMOKED SALMON BLT

dill creme fraiche, arugula, caper tapanade
16

CRISPY CHICKEN SANDWICH

cheddar, smoked 1000 island, lettuce, tomato
15

8^{oz} GRASS FED ANGUS BURGER

maple-bourbon bacon jam, cheddar, pickles, crispy onion, garlic aioli
17

ENTRÉES

SHRIMP & GRITS

cheddar grits, kale, tomato gravy
16

HUEVOS RANCHEROS

chorizo, corn and black bean salsa, fried eggs,
lime crema, crispy tortilla
16

STEAK & EGGS

cheddar grits, fried eggs, bearnaise
20

EGGS BENEDICT

English muffin, chipped ham, poached eggs, hollandaise
15

STRAWBERRY FRENCH TOAST

challah, cinnamon cream, strawberry marmalade,
balsamic reduction
15

SEASONAL VEGGIE SCRAMBLE

swiss cheese, sweet tomato relish, green salad
15

SIDES \$8

BACON 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

NONNA'S GARDEN

St. George Chile Vodka, Tomato water,
white balsamic, lime, Simple, hot sauce,
celery bitters & celery salt
12

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.

COCKTAILS

\$14

REPEAL GIN & TONIC

London Dry Gin, Citus 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.