

REPEAL

SAVANNAH GEORGIA



SNACKS & STARTERS

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

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

ROASTED BONE MARROW
orange mostarda, parsley salad,
crispy parsnips, sourdough
12

**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

BURRATA
acorn squash, arugula, hot honey, olive oil fried croutons
14

**CHESTNUT-FILLED
RAVIOLO**
brown butter, shiitake conserva, rosemary
14

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

FARRO SALAD
grilled radicchio, orange, pecans, currants,
champagne vinaigrette
13

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

CRISPY BRUSSEL SPROUTS
chili-lime sauce, pickled carrots
11

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, house A1
37

GRILLED PORK CHOP
cranberry bean cassoulet, bacon, swiss chard, red cabbage jam, tarragon cream
29

SEARED CHICKEN BREAST
parsnip veloute, braised thigh, baby carrots,
pearl onions, parsley sauce, parmesan pie dough
30

SEARED JUMBO SCALLOPS
prosciutto, sweet potato risotto, goat's milk-pecan
emulsion, sherry reduction
37

CATCH OF THE DAY
Littleneck clams, bacon, celery root,
butternut squash, grilled sourdough
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

*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, 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 \$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 Bench: Sonoma Ca \$14/56
pie crust, dark fruits, marionberries, elegant finish

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

SHIRAZ Barramundi, Australia \$8/32
dark berries, fruitcake and vanilla

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

BORDEAUX Lions de Batailley 2015, Pauillac, France \$168
blackcurrants, blackberries, spices and fine acidity

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

TOSCANA Monte Antico: Italy \$12/48
cherry, blueberry, blackberry and rich 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

CABERNET Mt. Brave 2017 Mt. Veeder, Ca. \$276
blackberry jam, bittersweet chocolate, anis and sage

WHITE WINE

PINOT GRIS Elk Coke: Willamette Va. Oregon \$13/52
pear, green apple with perfectly balanced acidity

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 Vinyards: CA \$10/40
off dry with honeysuckle and citrus blossom

CHABLIS Droin: France \$108
high minerality, lemongrass and stone fruits

CHENIN BLANC Kamusha: South Africa \$12/48
white peach, cantaloupe, papaya, crisp dry finish

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

CHARDONNAY Laurant Perrachon: France \$12/48
stone fruits, melon, bright acidity

ROSÉ Bieler Pere & Fils: Provence, France \$12/48
wild raspberry, white peach & herbs de Provence

ORANGE WINE Colliano: Slovenia \$12/48
smooth, medium bodied, hints of elderflower

SPARKLING

CAVA Arts de Luna: Spain \$12/48
apple, citrusy fruit and hint of banana

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

CHAMPAGNE Laurent-Perrier: France \$/95
citrus, vine peach & white fruits

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

CHAMPAGNE Dom Perignon: France \$/475
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.