

# 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,  
parmesan, autumn greens  
14

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

**FARRO SALAD**  
grilled radicchio, orange, pecans, currants,  
champagne vinaigrette, apple cider  
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**  
pink eye pea 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, pea purée  
30

**SEARED JUMBO SCALLOPS**  
prosciutto, sweet potato risotto, roasted pecans,  
sherry reduction  
37

**CATCH OF THE DAY**  
Littleneck clams, bacon, celery root, butternut squash,  
grilled sourdough, shaved brussel sprouts  
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, Fever Tree elderflower tonic, flower water, sage & lemon

## ASK ALICE

pear vodka, carrot ginger juice, ginger simple, lemon, soda

## THE BORDER FOX

Irish whiskey, apricot, lime, saline

## PALMETTO EXPRESS

vodka, coffee liqueur, hazelnut, cold brew

## MARGARITA CALIENTE

jalapeño tequila, mandarin purée, agave, dry caracoa, lime & chipotle rim

## MEZCAL MARTINEZ

mezcal, cynar, sweet vermouth, maraschino

## PEAR MAI TAI

dark rum, Jamaican gold rum, orgeat, pear puree simple, lemon & Angostura bitters

## BIG APPLE

Leopold's N.Y. apple whiskey, salted pecan simple, lemon, egg white and pecan dust rim

## REMINGTON

rye whiskey, cherry heering, cocchi americano, bitters

## BON APPÉTIT

bone marrow infused Elijah Craig Bourbon, maple simple syrup, and allspice dram

## WINGIN' IT

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

# RED WINE

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

**PINOT NOIR** ConstantDisruptions: Russian River CA \$/68  
crushed cherry, cardamom and strawberry

**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** Clarendale: France \$15/60  
crunchy ripe red fruits, hints of spice and licorice, round tannins

**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 Cove: 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 Vineyards: 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** Le Cengle: Provence, France \$12/48  
balanced citrus flavors, hints of berries and brioche

**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.