



SALADS & STARTERS

WHIPPED RICOTTA TOAST

garlic honey, black pepper

8

CRISPY BRUSSEL SPROUTS

chili-lime sauce, pickled carrots

10

CHARRED WINGS

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

15

FARRO SALAD

grilled radicchio, orange, pecans, currants,
champagne vinaigrette, apple cider

13

BURRATA

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

14

TARTE FLAMBÉE

creme fraiche, bacon, onions, emmentaler cheese, date syrup

14

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, buttermilk chive dressing, 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, Champagne vinaigrette, 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

ASK ALICE

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

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, 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 fresh blueberry, chili pepper and cedarwood	\$12/48	BORDEAUX Lions de Batailley 2015, Pauillac, France blackcurrants, blackberries, spices and fine acidity	\$168
PINOT NOIR ConstantDisruptions: Russian River CA crushed cherry, cardamom and strawberry	\$/68	BORDEAUX BLEND Clarendale: France crunchy ripe red fruits, hints of spice and licorice, round tannins	\$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	MÉRITAGE 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 Cove: 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 Le Cengle: Provence, France balanced citrus flavors, hints of berries and brioche	\$12/48	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.