

SOUPS

DUCK GUMBO

A hearty blend of roasted duck, slow cooked southern greens, and autumn vegetables in a low country tomato gumbo. 7

SMOKED CRAB BISQUE

Delicately smoked blue crab served in a dry sack sherry bisque with toasted brioche. 7

WILD MUSHROOM AND ONION

A blend of caramelized onions and wild mushrooms in infused veal broth with horseradish root ravioli. 6

SALADS

APPLE AND FENNEL SALAD

Roasted Granny Smith apples, shaved fennel, frisée and a hazelnut dressing garnished with toasted filberts. 6

SIGNATURE

SAVANNAH BLEU

Fresh Maytag Bleu Cheese, crisp Bibb lettuce, spiced pecans and berries gracefully adorned with wild berry vinaigrette 7

SPINACH AND HOUSE-CURED PORK SALAD

Baby spinach, pickled red onion, dry-aged Feta cheese and toasted walnuts served with a warm vinaigrette and crispy pork cracklings. 7

APPETIZERS

JUMBO CRAB CAKE

Jumbo lump blue crab served with a red apple and Vidalia onion cream, garnished with Tahitian vanilla dusted sweet potato frills. 8

SAVANNAH RED BISCUIT TURNOVER

Tender braised beef cheeks stuffed inside southern buttermilk biscuits finished with Espagnole pan gravy. 6

LEEK AND SQUASH NAPOLEON

A tower of roasted spaghetti squash, caramelized leeks and a shattered nutmeg vinaigrette. 6

SIGNATURE

LOBSTER COBBLER

A Savannah Red specialty; our brandy-scented lobster Étouffée served in a phyllo tart with saffron ice cream and fresh chives. 8

POACHED DIVER SCALLOPS

Large butter basted scallops served with slow braised endive, house-cured candied bacon and tangy red pepper jelly. 7

STARTER "TRIO"

A miniature display of our starters, including our Crab Cake, Poached Scallop, and Lobster Cobbler. 15

OUR SIGNATURE TOUR

"NEW SOUTH" SHRIMP AND GRITS

Awe-inspiring shrimp and scallops served with creamy "Anson Mills" grits and spicy Tasso gravy. 27

WILD BOAR CHOP

Bone-in boar chop with black mission fig and Maytag blue cheese relish, streaky bacon hash and port wine glaze with braised green cabbage. 28

VENISON SHORT RIBS

Tender venison served with black seed mustard roasted cauliflower, braised southern greens and a red wine and rosemary venison reduction. 30

PRIME FILET MIGNON

Prime filet of beef with horseradish root potato puree, savory bacon roasted Brussels sprouts and Hoppin' John sauce finished with crispy shallot rings. 32

CHICKEN BRACIOLA

Pan fried bone-in chicken breast inlayed with a piquant duck sausage complimented by sweet potato hash and wild mushroom pan gravy. 27

CAROLINA COBIA

Pan-seared meunière Cobia, crawfish and smoked bacon risotto with chipotle cream sauce. 27

VEGETARIAN OSSO BUCO

Roasted potato stuffed with a creamy mushroom duxelles served with saffron risotto, chive pesto, and grilled portabella mushroom. 23

FROM THE BROILER

Includes two Savannah a la carte items

8 OUNCE PRIME FILET MIGNON

32

BOAR CHOP

28

COBIA

27

16 OUNCE ANGUS COWBOY CUT RIBEYE

30

ASHLEY FARM CHICKEN

24

SAVANNAH'S A LA CARTE

GRILLED JUMBO ASPARAGUS

SAFFRON RISOTTO

STREAKY BACON HASH

BACON ROASTED BRUSSELS SPROUTS

"ANSON MILLS" GRITS

FARM FRESH LOCAL VEGETABLES

HORSERADISH ROOT MASHED POTATOES

SMOKED CREAMED CORN

BRAISED SOUTHERN GREENS