

APPECIZERS

FRIED GREEN TOMATOES	9
<i>GOAT CHEESE, TOMATO CHUTNEY, BALSAMIC GLAZE</i>	
AWARD WINNING CRAWFISH BEIGNETS	10
<i>TABASCO SYRUP</i>	
CLASSIC OYSTERS ROCKEFELLER ❖	14
<i>FRESH SPINACH, SMOKED BACON, PARMESAN CHEESE & PERNOD</i>	
CRISPY CALAMARI	10
<i>PICKLED PEPPERS, CITRUS CHILI GLAZE & FETA CHEESE</i>	
JUMBO LUMP CRAB CAKE	13
<i>LOCAL BLUE CRAB, CHILLED MUSTARD CREAM SAUCE</i>	
BEEF CARPACCIO ❖❖	14
<i>CAPERS, EVOO, BLACK TRUFFLE AIOLI, ARUGULA, Vic’s FARM SOFT BOILED EGG, PECORINO ROMANO, TOASTED BREAD</i>	
PAN FRIED CHICKEN LIVERS ❖	8
<i>COUNTRY HAM, CARAMELIZED SWEET ONIONS, RED WINE DEMI- GLACE</i>	
SPICY FRIED SHRIMP ❖	12
<i>LOCAL SHRIMP, BREADED AND TOSSED IN A SWEET AND SOUR AIOLI WITH THAI CHILI PEPPERS</i>	
CHAR GRILLED OCTOPUS ❖	13
<i>TOMATOES, KALAMATA OLIVES, FETA , GARLIC, GREEK OLIVE OIL</i>	

SOUPS & GREENS

FRENCH ONION SOUP ❖	9
<i>BY THE CROCK, WITH SWEET ONIONS & GRUYERE CHEESE</i>	
ROASTED TOMATO BISQUE ❖	7
<i>HERB CRÈME FRAICHE</i>	
CHEF KERRY’S SHE CRAB SOUP	10
<i>A RICH COMBINATION OF CREAM, CRABMEAT AND ROE</i>	
POACHED PEAR AND BLUE CHEESE SALAD☉	11
<i>RIESLING POACHED BOSC PEARS, SPINACH, ARUGULA, CRUMBLLED BLEU CHEESE, CANDIED PECANS, DRIED CRANBERRIES, SHALLOT-DIJON MUSTARD VINAIGRETTE</i>	
BABY TUSCAN KALE SALAD ❖	9
<i>PRESERVED LEMON, TOASTED ALMONDS, PARMESAN, FRIED GARLIC & HONEY-CIDER VINAIGRETTE</i>	
ROMAINE CAESAR SALAD ❖	7
<i>PARMESAN CRACKER, BUTTERMILK CROUTONS & WHITE ANCHOVIES</i>	

FROM THE SEA

<i>ENTREES ARE SERVED WITH AN ARTISANAL BABY ROMAINE SALAD, FRESH BUTTERMILK BISCUITS, HONEY BUTTER & MARMALADE</i>	
WILD GEORGIA SHRIMP & SMOKED CHEDDAR STONE GROUND GRITS ❖	24
<i>APPLEWOOD SMOKED BACON & ROSEMARY BBQ SAUCE</i>	
PAN SEARED JUMBO SCALLOPS ❖❖	30
<i>CITRUS RISOTTO, LEMON-HERB CREAM, AND TRUFFLE OIL</i>	
SAPELO ISLAND CLAMS & LINGUINI	24
<i>SAVANNAH RIVER FARMS PANCETTA, PARMESAN WHITE WINE CREAM SAUCE OVER LINGUINE</i>	
PECAN CRUSTED FLOUNDER	30
<i>FLASH FRIED, CITRUS HONEY BUTTER SAUCE, & SAVANNAH RIVER FARMS ANDOUILLE HASH</i>	
PAN SEARED NORTH ATLANTIC SALMON ❖❖	28
<i>SKIN ON FILLET, ISRAELI COUSCOUS, EGGPLANT, ZUCCHINI, YELLOW SQUASH, BELL PEPPER, GRAPE TOMATO LEMON BEURRE BLANC</i>	
ATLANTIC SHELLFISH MÉLANGE ❖❖	39
<i>SEA SCALLOPS, GEORGIA SHRIMP, MAINE LOBSTER TAIL, JUMBO LUMP BLUE CRAB, TAGLIATELLE PASTA. ENGLISH PEAS & HERB BEURRE BLANC</i>	
JUMBO LUMP CRAB CAKES	30
<i>LOCAL BLUE CRAB, CHILLED MUSTARD CREAM SAUCE. PARMESAN RISOTTO & WILTED ARUGULA</i>	
FRIED WILD GEORGIA SHRIMP OR OYSTERS	22
<i>FRENCH FRIES & SOUTHERN COLESLAW</i>	

BUILD YOUR OWN VEGETABLE PLATE

SELECTION OF FOUR	15
<i>SOUR CREAM AND CHIVE MASHED POTATOES ▲ PARMESAN RISOTTO SMOKED CHEDDAR GRITS ▲ MACARONI & CHEESE ▲ BRAISED SPINACH SAUTÉED HARICOTS VERT ▲ GRILLED ASPARAGUS TEMPURA & HERB ONION RINGS ANDOUILLE SAUSAGE POTATO HASH ▲ COLLARD GREENS WITH BACON</i>	

ADDITIONAL SIDES ARE FIVE DOLLARS EACH

❖ Indicates menu item can be modified to be gluten free

◆ The consumption of raw or undercooked meats or fish, that may contain harmful bacteria, may cause serious illness or death.

** Checks cannot be split more than six ways

An 18% gratuity will be added to tables of 6 or more guests

FROM THE LAND

<i>ENTREES ARE SERVED WITH AN ARTISANAL BABY ROMAINE SALAD, FRESH BUTTERMILK BISCUITS, HONEY BUTTER & MARMALADE</i>	
GRILLED FILET MIGNON ❖❖	36
<i>MADEIRA WINE DEMI-GLACE, ASPARAGUS, & SOUR CREAM CHIVE MASHED POTATOES</i>	
BRAISED BEEF SHORT RIBS ❖	27
<i>BONELESS CHEERWINE MARINATED BEEF, HARICOTS VERT, BABY CARROTS, SOUR CREAM & CHIVE MASHED POTATOES, CHEERWINE REDUCTION</i>	
BOURBON VEAL CHOP AU POIVRE❖❖	36
<i>PAN SEARED DUSTED WITH BLACK PEPPERCORNS, BROCCOLINI, ROASTED FINGERLING POTATOES, BOURBON PEPPERCORN CREAM SAUCE & SAUTÉED WILD MUSHROOM</i>	
Vic’s FARMS’ SOUTHERN MEATLOAF	18
<i>TEMPURA & HERB ONIONS RINGS, SAUTÉED HARICOTS VERT, MASHED POTATOES & GLAZED WITH Vic’s BBQ SAUCE</i>	
FRIED DOUBLE CUT PORK CHOP	26
<i>SAVANNAH RIVER FARMS PORK, VIDALIA ONION GRAVY, HARICOTS VERT, SOUR CREAM & CHIVE MASHED POTATOES</i>	
BRAISED LAMB SHANK ❖	29
<i>BRAISED IN PORT WINE, MISSION FIG DEMI-GLACE, FALL VEGETABLE HASH OF SWEET POTATO, BRUSSELS SPROUTS, SNIP TOP CARROTS, ONION & WILD MUSHROOMS</i>	
Vic’s SOUTHERN FRIED CHICKEN	25
<i>MACARONI AND CHEESE, COLLARD GREENS, SORGHUM CHILI SAUCE</i>	

DINNER SANDWICHES

<i>SANDWICHES SERVED WITH A CHOICE OF SIDE, FRESH BUTTERMILK BISCUITS, HONEY BUTTER & MARMALADE</i>	
Vic’s FARM RAISED BEEF BURGER ❖❖	14
<i>8 OUNCES OF Vic’s FARM RAISED BEEF SERVED ON BRIOCHE LETTUCE, TOMATO, SHAVED RED ONION AND PICKLES ADD GRUYERE, CHEDDAR, BLUE CHEESE OR BACON FOR \$ 1.00 ADD SAUTÉED MUSHROOMS OR CARAMELIZED ONIONS \$.50</i>	
LOCAL FLOUNDER PO’BOY	17
<i>LOCALLY CAUGHT, FRIED SERVED ON FRENCH ROLL LETTUCE, VINE RIPENED TOMATOES, HOUSE MADE REMOULADE</i>	

wine

Take a look at our extensive wine list
which features over 300 bottles from
around the world!

dine

We feature many locally sourced
ingredients from these companies

*Vic's on the River Farms
Savannah River Farms
Wild Georgia Shrimp
Low Country Shellfish
Ambos & Russo's Seafood
N'laws Produce*

buy

Vic's on the River Label Wine!
Perfect gift, or take back to your hotel for later
Wine Glasses & Cookbook!
*Featuring Fried Green Tomatoes,
Shrimp & Grits, Praline Cheesecake*

celebrate

Vic's on the River features 3 riverfront
private rooms perfect for your next
celebration for
2- 200 guests

HISTORY OF THE BUILDING

IN 1858, JOHN STODDARD COMMISSIONED THIS BUILDING TO BE
DESIGNED AND BUILT BY JOHN NORRIS, A FAMOUS NY ARCHITECT.
AT THAT TIME, HE WAS ONE OF THREE MAJOR ARCHITECTS IN
SAVANNAH, ALONG WITH WILLIAM JAY AND CHARLES B. CLUSKEY.
THE ANDREW LOW HOUSE, COTTON EXCHANGE AND THE GREEN-
MELDRIM HOUSE ARE JUST A FEW OF NORRIS' WORKS HERE IN
TOWN.

COMPLETED IN 1859, THIS BUILDING WAS ORIGINALLY USED AS A
WAREHOUSE AND LATER HOUSED STEVEN'S SHIPPING COMPANY.
JOHN STODDARD SPLIT THE FLOORS INTO WHAT HE CALLED THE
UPPER AND LOWER RANGES. DURING THE WAR BETWEEN THE
STATES, GENERAL

SHERMAN'S LESSER OFFICERS USED THIS BUILDING'S EMPTY
OFFICES FOR HOUSING AND PLANNING SPACE. DURING A
RENOVATION IN 1901, WORKERS WERE

REMOVING THE OLD FINISH AND NOTICED LINES DRAWN ON THE
WALL. A SMALL PORTION OF THE MAP WAS PRESERVED WHILE THE
REST WAS COVERED DUE TO DAMAGE AND WEAR. OUR MAIN
DINING ROOM SHOWCASES THE MAP THAT WAS RECOVERED. IT IS
HAND DRAWN BY UNION SOLDIERS DETAILING SHERMAN'S MARCH
FROM TENNESSEE THROUGH GEORGIA.

FLOOR PLAN

THE **FIRST FLOOR** OF OUR BUILDING IS LOCATED ON RIVER
STREET. THIS LEVEL HOUSES OUR COFFEE SHOP. GRAB YOURSELF
A SPECIALTY COFFEE, FRESH PASTRY, OR ICE CREAM.

SONA'S SALON IS ON THE **SECOND FLOOR** WHERE GUESTS CAN
ENJOY SHOPPING FOR UNIQUE SOUVENIRS

THE **THIRD FLOOR** HOLDS THE HEART OF OUR RESTAURANT; THE
KITCHEN. OUR EXECUTIVE CHEF KERRY STEVENS CAN BE FOUND
HERE MOST DAYS WHIPPING UP NEW DELICIOUS DELICACIES.
ALSO LOCATED ON THIS FLOOR ARE THE RESTROOMS AND THE
DIETER'S DEN (PRONOUNCED DEE-TER'S). THIS IS A PRIVATE
DINING ROOM FOR PARTIES UP TO 40 GUESTS.

OUR MAIN ENTRANCE RIGHT OFF BAY STREET IS LOCATED ON THE
FOURTH FLOOR. HERE YOU WILL FIND THE WINE BAR, OUR
DINING ROOM WITH STUNNING VIEWS OF THE RIVER AND BAY
STREET, LET'S NOT FORGET THE PIANO BAR WITH NIGHTLY LIVE
ENTERTAINMENT.

VICTOR HALL AND THE STODDARD ROOM ARE LOCATED ON THE
FIFTH FLOOR. THESE PRIVATE EVENT SPACES WILL
ACCOMMODATE PARTIES UP TO 200 GUESTS. WITH SPECTACULAR
VIEWS OF THE RIVER, TWO PRIVATE BALCONIES AND A PRIVATE
BAR. THIS IT THE PERFECT PLACE FOR YOUR NEXT EVENT



Restaurant & Bar

Dinner menu

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