

# B. MATTHEW'S

eatery | savannah

325 East Bay St.  
Savannah, GA 31401  
912.233.1319  
Current as of July 30 2010

## Breakfast

### Lamp Post Breakfast \$10.00

Three eggs any style, choice of bacon, sausage or ham served with grits, gravy, hashbrowns and a biscuit.

### Bay St Scramble \$7.75

Homecut hash browns smothered with scrambled eggs, applewood smoked bacon, mushrooms, tomato, green onion and cheddar cheese served with made-from-scratch biscuit.

### HabersHam and Eggs \$8.75

A big, fluffy biscuit with country ham, gravy, three eggs and a side of fresh fruit.

### Shrimp and Grits \$8.25

Carolina grown, stone-ground grits served with bay shrimp and cheddar cheese.

### Ham and Cheese Omelette \$8.25

A three egg omelette stuffed with ham, cheddar cheese and served with hashbrowns and fruit.

### Smothered Oatmeal \$6.25

Served with strawberries, raisins, walnuts and brown sugar.

### Breakfast Wrap \$6.25

Flour tortilla, shredded cheddar cheese, fresh scrambled eggs and your choice of hickory smoked bacon or fresh Georgia pork sausage. Served with fresh salsa.

### French Toast \$7.00

White chocolate banana bread dipped in our egg/cinnamon/vanilla batter, toasted to golden brown and served with whipped cream.

### Eggs Benedict \$8.50

A made-from-scratch biscuit with Blowin' Smoke ham, poached eggs and hollandaise; served with fruit.

### Quiche of the Moment \$8.50

Served with fruit.

### B Matthew's Basic Breakfast \$7.25

Two eggs cooked to your liking with a choice of bacon, sausage links or ham; served with a biscuit.

### Veggie Wrap \$6.25

Scrambled eggs, cheddar cheese, spinach and mushrooms; served with salsa.

### The Breakfast Sandwich \$7.25

Our wheatberry bread, scrambled eggs, sausage, tomato and cheddar cheese.

### Biscuits and Gravy \$5.25

Two made-from-scratch biscuits smothered in gravy.

### Mayme's Omelette \$8.25

A three egg omelette stuffed with spinach, goat cheese and tomatoes, served with hashbrowns and fruit.

### Maple Cakes \$7.00

A stack of light and fluffy homemade pancakes with butter and maple syrup and choice of bacon, sausage or ham

### Garden Scramble \$7.75

Fresh hashbrowns smothered with scrambled eggs, spinach, goat cheese, mushrooms, green onion and cheddar cheese; served with a made-from-scratch biscuit.

## Appetizers

### Spinach, Artichoke and Crab Dip \$9.00

Topped with bubbly cheddar cheese and served with toasted pita chips.

### Black-Eyed Pea Cakes & Fried Green Tomatoes \$8.00

Served with Cajun remoulade and arugula tossed in a roasted tomato vinaigrette with a drizzle of red chili oil.

### Sweet Potato Cheese Fries \$8.00

Melted cheddar, bacon, tomato and green onion on a heap of sweet potato fries; served with sour cream.

### Shrimp-n-Grits \$10.00

Two yellow corn grit cakes, pan-fried and topped with wild Georgia shrimp and mornay sauce.

## Soups & Salads

### Roasted Garlic Caesar Salad \$6.00

with housemade garlic croutons and parmesan reggiano  
Add grilled chicken 2.00

Add grilled shrimp 4.00

Add grilled salmon 4.00

### **Crabby Salad \$10.00**

Hand-picked North Carolina lump crab, lightly breaded and pan-fried, served on frisse with julienne vegetables, roasted tomato vinaigrette and toasted pita chips.

### **B Matthew's Big Salad \$8.50**

Mixed greens topped with grilled chicken, gorgonzola, bacon, tomato, green onion, roasted red peppers, marinated artichokes and alfalfa sprouts served with balsamic vinaigrette.

### **Rocket Greens \$7.00**

Arugula topped with roasted tomato, goat cheese, toasted pumpkin seeds and golden delicious apple slices in a sherry vinaigrette.

### **Cup of Soup & Garden Salad \$7.00**

A cup of our homemade soup of the day with a mixed greens garden salad.

### **Soup of the Day--Fresh & Homemade! \$0.00**

Big Bowl, served with a toasted baguette - \$6

Cup - \$4

### **Chicken Salad \$8.00**

A generous scoop of our delicious apple pecan chicken salad on mixed greens with red onion, diced tomatoes, sprouts and balsamic vinaigrette.

### **The Wedge \$8.00**

A wedge of bibb with crumbled applewood smoked bacon, heirloom tomato, avocado, quail eggs, blue cheese vinaigrette and a huge garlic crouton.

## **Signature Sandwiches**

All sandwiches are served with your choice of a side salad, soup, bacon bleu cheese bowties, fries or fresh fruit. Sub sweet potato fries for \$1 more.

### **Black-Eyed Pea Cake Sandwich \$7.75**

Two black-eyed pea cakes prepared with onions, peppers and a blend of spices with pepperjack cheese, red onions, spicy remoulade, lettuce and tomato on wheatberry bread.

### **Fried Green Tomato Sandwich \$7.50**

Scrumptious fried green tomato slices, sharp cheddar cheese, oregano aioli and lettuce on wheatberry bread.

### **Turkey, Avocado & Applewood Smoked Bacon \$8.50**

Served in a pita with lettuce, tomato and made-from-scratch mayo.

### **Fresh Grouper Burrito-Pita \$9.00**

Fresh grouper tucked into a pita with arugula and veggies tossed with a light cilantro pesto aioli.

### **Sage & Garlic Turkey Burger \$8.50**

Fresh ground turkey, seasoned with sage and roasted garlic, on griddled sourdough, served with lettuce, tomato and choice of cheese.

### **Hot Roast Beef \$8.50**

Served on a baguette with onion, mushrooms, provolone, fresh horseradish sauce and beef jus.

### **Apple Pecan Chicken Salad Sandwich \$8.00**

Two scoops of our delicious chicken salad on wheatberry bread with lettuce and tomato.

### **Salmon Caprese \$8.50**

Grilled salmon, served open-faced on focaccia, with spinach, tomato, fresh mozzarella and basil pesto.

### **The Big B Burger \$8.00**

A 1/2 lb. burger served on griddled sourdough with cheddar cheese, lettuce and tomato.

### **Spinach, Bacon & Smoked Gouda \$7.50**

Back by popular demand...with red onion and balsamic aioli on wheatberry bread.

### **Muffaletta \$8.00**

Served on a baguette with salami, cappicola, provolone and fresh olive relish.

## **Dinner**

Available after 5pm.

### **Fresh Spinach Fettucini \$16.00**

With shaved romano, roasted pine nuts and roasted tomato in a light pesto butter.

### **Pecan Crusted Chicken Breast \$20.00**

With housemade wild mushroom ravioli and tomato chive cream.

### **Pan-Seared 8 oz. NY Strip \$27.00**

With wild mushroom, braised fennel and barley fundata.

### **Pan-Seared Scallops \$23.00**

With roasted potato, red chili beurre blanc and wilted arugula salad.

### **Braised Lamb Shank \$24.00**

With white truffle risotto and natural jus.

**Roasted Applewood-Smoked Bacon-Wrapped Pork Loin \$22.00**

With roasted potato, Granny Smith apple puree and braised red cabbage.

**Pan-Seared Grouper \$23.00**

On frisse with fried ricotta dumplings and tomato tarragon vinaigrette.

**Yellowfin Tuna \$22.00**

Crusted with cumin and coriander over fresh black pepper linguini with cilantro lime cream.

**Pan-Seared Salmon \$20.00**

On spinach, mushroom and leek ragout with a brown butter caper sauce and pomme frites.

**Pancetta-Wrapped Giant Shrimp \$23.00**

With five cheese mac 'n cheese.

**Braised Pork Osso Bucco \$20.00**

With a giant fried potato pancake and ginger jus.

**Lighter Fare Menu - Available after 5pm \$0.00**

**Starters:**

Wild Mushroom and Goat Cheese Strudel with white truffle demi glace -9

PEI Steamed Mussels with garlic, saffron and tarragon butter -10

Smoked Chicken Quesadilla with grilled pineapple salsa -8

Fried Green Tomato & Black-Eyed Pea Cake with cajun remoulade and arugula - 9

**Salads:**

Arugula with roasted tomato, blue cheese, toasted pine nuts, fresh apple and balsamic vinaigrette -7

Classic Caesar with grilled radicchio -6

**Pizzas:**

Classic Margherita with basil, tomato and fresh mozzarella -9

Grilled Asparagus with wild mushroom tapenade -9

Fresh Artichoke with caramelized onion and red pepper pesto -10

**Sandwiches:** All are served with choice of side salad, soup, fries, bacon blue cheese bowties or fresh fruit; sub sweet potato fries for \$1 more

8oz. burger on focaccia with fried salami, goat cheese and fresh tomato relish -11

Apple Pecan Chicken Salad -7.50

Shrimp & Scallop Burger flavored with garlic, tarragon and green onion, housemade curried pickles -11

Tuna Sandwich open faced on a baguette with arugula, balsamic BBQ sauce and vegetable slaw -12

Roasted Pork Loin on a baguette with green tomato salsa and toasted coriander aioli -12

## Brunch

Served Sundays from 9am - 3pm \$0.00

**Ham, Egg and Swiss Stuffed Croissant \$10.00**

with a mornay sauce served with a side of hashbrowns and fresh fruit

**Quiche of the Moment \$9.00**

served with fresh fruit

**Black-Eyed Pea Cake Sandwich \$7.50**

on wheatberry bread with purple onions, lettuce, tomato and pepperjack cheese with cajun remoulade served with your choice of side

**Fried Green Tomato Sandwich \$7.50**

with lettuce and cheddar cheese and oregano aioli and choice of side

**Crab Artichoke and Goat Cheese Omelette \$10.00**

served over grits with a beurre blanc and a side of fruit

**Basic Breakfast \$9.00**

two eggs any style with choice of meat (ham, bacon, sausage) served with a homemade biscuit and cheese grits

**Bay Street Scramble \$9.00**

scrambled eggs smothered with hashbrowns, applewood smoked bacon, mushrooms, tomato, green onion and cheddar cheese topped with a sundried tomato hollandaise and a homemade biscuit

**Apple, Pecan, Bourbon Chutney Pancakes \$9.00**

served with your choice of meat (ham, bacon, sausage) and fresh fruit

**Salmon BLT \$9.00**

Topped with fresh tomato, frisse, pepper bacon, poached egg and finished with a mornay sauce

**Open-Faced Meatloaf Sandwich \$9.00**

Smothered in wild mushroom gravy and served with french fries.

**Side Items \$3.00**

fresh fruit, homemade biscuit, deli salad, hashbrowns, cheese grits, applewood smoked bacon, pancake

## Beverages

Coffee \$1.85

Hot Teas \$1.85

Hot Cocoa \$1.95

Torani and Monin Flavored Syrups \$0.50  
per 1oz shot

Iced Tea \$1.85

Soft Drinks \$1.85

Minute Maid Fruit Juices \$2.00  
Orange, apple, cranberry, grapefruit, pineapple

Milk \$1.75  
Whole, 2% or Soy

Full Bar \$0.00

**BEER**

**Craft**

Sweetwater 420  
Sweetwater Sweet Georgia Brown  
Blue Moon Golden, CO  
New Belgium Organic Mothership Wit  
Highland Gaelic Ale  
Highland Kashmir IPA  
Dale's Pale Ale  
Victory Prima Pils  
Victory Hop Devil IPA  
Victory Golden Monkey  
Sierra Nevada Pale Ale  
New Belgium 1554 Enlightened Black Ale  
New Belgium Hoptober Golden Ale  
New Belgium Fat Tire Amber Ale  
Bell's Oberon Ale Kalamazoo, MI  
Smuttynose Robust Porter

**Import**

Stella Artois  
Guinness  
Harp

**Domestic**

Yuengling Traditional Lager  
Budweiser  
Bud Light  
Miller Lite  
PBR

**WINE**

**<B>Sparkling</B>**  
Louis Perdrier, Blanc de Blanc  
Gruet, Blanc de Noir  
Bisoli, Prosecco Crede, Italy

**<B>Pinot Grigio</B>**  
Riff, Italy  
Kracher Illmitz Trocken, Austria  
Caposaldo, Italy

**<B>Sauvignon Blanc</B>**  
Oyster Bay, New Zealand  
Chateau Haut La Pereyre, Bordeaux Blanc, France  
Morande, Chile  
Pomelo, California  
Merieau, France

**<B>Chardonnay</B>**  
Domaine de la Fruitiere, Loire Valley  
Lioco, Sonoma  
Parados, Argentina  
Chalone Vineyard, Monterey County  
Hook & Ladder, Russian River Valley  
Chalk Hill, Sonoma  
House Chardonnay

**<B>Other Whites</B>**  
River View, Riesling, Germany  
Seven Hills, Riesling, Washington  
Crios, Torrontes, Argentina

Crios, Rose of Malbec, Argentina  
Domaine Wachau, Gruner Veltliner, Austria

**<B>Pinot Noir</B>**  
Cycles Clement, California  
Walnut City, Willamette Valley  
Angeline, California  
Row Eleven, California

**<B>Merlot</B>**  
Cupcake, Monterey County  
Marquis Philips, SE Australia  
Green Lion, Napa  
Chalk Hill, Sonoma  
House Merlot

**<B>Cabernet Sauvignon</B>**  
Pavilion, Sonoma  
Cannonball, California  
Cupcake, Monterey County  
Grayson Estates, Monterey County  
House Cabernet

Other Reds/Blends  
La Posta, Malbec, Argentina  
Legado, Malbec Reserva, Argentina  
Artazuri, Garnacha, Spain  
7 Deadly Zins, Zinfandel, Lodi  
Peachy Canyon, Zinfandel, Paso Robles  
Torbreck Woodcutter, Shiraz, Barossa Valley, AU  
Earthquake, Petite Sirah, Lodi  
Torbreck Juveniles, Cuvee, Barossa Valley, AU  
Cirque du Vin, Lake County  
Rhone by Roger Sabon, Rhone Valley<BR>

**<B>COCKTAILS</B><BR>**  
**<B>Sweet Tea</B><BR>**  
Firefly Sweet Tea Vodka, splash of lemonade and twist of lemon<BR>

Tincho

Made with New Age White from Argentina. An effervescent blend of citrus-y Sauvignon Blanc and fruity Malvasia. Served over ice with a slice of lime.

**<B>Seasonal Martini</B><BR>**  
Check with your server for this month's fresh creation.<BR>

**<B>Ginger Pear Martini</B><BR>**  
Absolut Pear Vodka, Domaine de Canton, pear juice, fresh lime<BR>

Blackberry Ancho Margarita  
Jose Cuervo Tequila, Triple Sec, lime juice, orange juice, sour mix and housemade ancho syrup

**<B>Espresso Martini</B><BR>**  
Van Gogh Double Espresso Vodka, Kahlua<BR>

**<B>Chocolate Martini</B><BR>**  
Godiva Chocolate Liqueur, Absolut Vanilla Vodka<BR>

**<B>B. Matthew's Bloody Mary</B><BR>**  
Absolut Peppar Vodka, our housemade spicy bloody mary mix<BR>

**<B>Dark & Stormy</B><BR>**  
Gosling's Black Seal Rum, ginger beer, fresh lime<BR>