

# B. MATTHEW'S

eatery | savannah

325 East Bay St.  
Savannah, GA 31401  
912.233.1319  
Current as of March 10 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 \$7.25

A big, fluffy biscuit with country ham, gravy, two 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

### Wild Mushroom & Goat Cheese Strudel \$8.00

With arugula and balsamic vinaigrette.

### Black-Eyed Pea Cakes \$8.00

Our vegetarian burger, minus the wheatberry bread, served with cajun remoulade.

### Sweet Potato Cheese Fries \$8.00

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

### Fried Green Tomatoes \$8.00

In our garlic-oregano breading with oregano aioli.

### Smoked Chicken Quesadilla \$8.00

Smoked chicken courtesy of Blowin' Smoke BBQ, with roasted red peppers, queso fresco and grilled pineapple salsa.

## Soups & Salads

**Roasted Garlic Caesar Salad \$6.00**

with housemade garlic croutons and parmesan reggiano<br>  
Add grilled chicken 2.00<br>  
Add grilled shrimp 4.00<br>  
Add grilled salmon 4.00

**Spinach Salad \$8.50**

Topped with grilled chicken, red onion, candied pecans, alfalfa sprouts and served with raspberry vinaigrette.

**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.

**White Bean & Andouille Sausage Soup \$0.00**

Cup - \$4, Bowl - \$5

**Cup of Soup & Garden Salad \$7.00****Soup of the Day \$0.00**

Bowl - \$5<br>  
Cup - \$4

**Garden Salad with Yellowfin Tuna or Chicken Salad \$8.00**

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

**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, purple onions, spicy remoulade, lettuce and tomato on grain bread.

**Fried Green Tomato Sandwich \$7.50**

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

**Blue B.L.T. Sandwich \$6.50**

Crispy apple cider hickory smoked peppered bacon with fresh lettuce, tomato, and sliced blue cheese on toasted grain bread and our blue cheese aioli.

**Tuna Melt \$7.50**

Yellowfin tuna salad served open-faced on focaccia with red onion and cheddar cheese.

**Fresh Fish Sandwich \$0.00**

fresh local seafood in a variety of preparations. Market price

**Hot Roast Beef \$8.50**

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

**Apple Pecan Chicken Salad Sandwich \$7.50**

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

**Reuben Wrap \$7.50**

Served in a tortilla with corned beef, sauerkraut, swiss cheese and 1000 island dressing.

**Smokin' Hot Turkey \$7.50**

House-smoked turkey breast served open-faced on focaccia with grilled asparagus spears, fresh tomato and mornay sauce.

**The Big B Burger \$8.00**

A 1/2 lb. burger served on a kaiser roll 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, cappacola, provolone and fresh olive relish.

**Entrees**

Available after 5pm.

**Fresh Spinach Fettucini \$14.00**

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

**Pecan Crusted Chicken Breast \$18.00**

With housemade wild mushroom ravioli and tomato chive cream.

**Grilled 8 oz. NY Strip \$25.00**

With wild mushroom, braised fennel and barley fundata.

**Grilled Scallops \$21.00**

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.

**Grilled Grouper \$20.00**

On frisse with fried ricotta dumplings and tomato tarragon vinaigrette.

**Yellowfin Tuna \$19.00**

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

**Pan-Seared Salmon \$18.00**

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

**Pancetta-Wrapped Giant Shrimp \$21.00**

With five cheese mac 'n cheese.

**Braised Pork Osso Bucco \$19.00**

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, fried 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

Fish of the Day - market price

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**<br>

**Craft**

Sweetwater 420<br>

Sweetwater Sweet Georgia Brown<br>

Blue Moon Golden, CO<br>

New Belgium Organic Mothership Wit<br>

Highland Gaelic Ale<br>

Highland Kashmir IPA <br>

Dale's Pale Ale <br>

Victory Prima Pils<br>

Victory Hop Devil IPA <br>

Victory Golden Monkey <br>

Sierra Nevada Pale Ale <br>

New Belgium <br>

New Belgium Hoptober Golden Ale <br>

Bell's Oberon Ale Kalamazoo, MI <br>

Smuttynose Robust Porter <br>

Yuengling Traditional Lager <br>

Wine available by the glass and bottle<br><br>

**Import**<br>

Stella Artois <br>

Guinness <br>

Harp <br><br>

**Domestic**<br>

Budweiser <br>

Bud Light <br>

Miller Lite <br>

PBR <br><br>

**WINE**</B></BR>

<B>Sparkling</B></B><br>

Louis Perdrier, Blanc de Blanc<br>

Gruet, Blanc de Noir<br>

Bisol, Prosecco Crede, Italy<br><br>

<B>Pinot Grigio</B></B><br>

Riff, Italy<br>

Kracher Illmitz Trocken, Austria<br>

Caposaldo, Italy<br><br>

<B>Sauvignon Blanc</B></B><br>

Oyster Bay, New Zealand<br>

Chateau Peyruchet, Bordeaux Blanc, France<br>

Morande, Chile<br>

Pomelo, California<br>

Merieau, France<br><br>

<B>Chardonnay</B></B><br>

Domaine de la Fruitiere, Loire Valley<br>

Lioco, Sonoma<br>

Parados, Argentina<br>

Chalone Vineyard, Monterey County<br>

Gruet, New Mexico<br>

Chalk Hill, Sonoma<br>

House Chardonnay<br><br>

<B>Other Whites</B><br>

River View, Riesling, Germany<br>

Seven Hills, Riesling, Washington<br>

Crios, Torrontes, Argentina<br>

Loimer, Gruner Veltliner, Austria<br><br>

<B>Pinot Noir</B><br>

Cycles Gladiator, California<br>

Walnut City, Willamette Valley<br>

Angeline, California<br>

Row Eleven, California<br><br>

<B>Merlot</B><br>

Cupcake, Monterey County<br>

Marquis Philips, SE Australia<br>

Green Lion, Napa<br>

Chalk Hill, Sonoma<br>

House Merlot<br><br>

<B>Cabernet Sauvignon</B><br>

Pavilion, Sonoma<br>

Cannonball, California<br>

Cupcake, Monterey County<br>

Grayson Estates, Monterey County<br>

House Cabernet<br><br>

Other Reds/Blends<br>

Crios, Rose of Malbec, Argentina<br>

Legado, Malbec Reserva, Argentina<br>

Artazuri, Garnacha, Spain<br>

7 Deadly Zins, Zinfandel, Lodi<br>

Peachy Canyon, Zinfandel, Paso Robles<br>

Torbreck Woodcutter, Shiraz, Barossa Valley, AU<br>

Earthquake, Petite Sirah, Lodi<br>

Torbreck Juveniles, Cuvee, Barossa Valley, AU<br>

500 Degrees, Cuvee, Sonoma<br>

Shannon Ridge Wrangler Red, Lake County<br>

Rhone by Roger Sabon, Rhone Valley<br><BR>

<B>COCKTAILS</B><BR>

<B>Sweet Tea</B><BR>

Firefly Sweet Tea Vodka, splash of lemonade and twist of lemon<BR>

<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>

<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>Cranberry Mojito</B><BR>

Bacardi Rum, lime juice, simple syrup, cranberry and mint, topped with club soda<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>

<B>Hot Toddy</B><BR>

Maker's Mark Bourbon, honey, hot tea, lemon, clove, cinnamon stick, dash of nutmeg