

b. MATTHEW'S

eatery | savannah

*We are so pleased to be open and serving our community and out of town guests once again!
As we work to safely reopen our restaurant fully, our menu will continue to evolve and grow as more product becomes available.*

*We appreciate your patience and understanding as we adjust.
Enjoy! The b. Matthew's Team*

APPS & SALADS

- ☉ KALE SALAD – 7 / 13
almonds, edamame, dried cranberries, goat cheese,
lemon shallot vinaigrette
- FRIED GREEN TOMATOES – 8
cajun remoulade, goat cheese, balsamic reduction
- WATERMELON BRUSHCETTA – 7
watermelon, feta, basil, balsamic glaze on crostinis

- CAESAR – 6 / 10
asiago caesar dressing, shredded asiago, garlic cheddar
croutons
- BLACK-EYED PEA HUSH PUPPIES – 8
horseradish tartar sauce
- SOUP DU JOUR – 4 / 6
Chef's soup of the day

- ☉ THE B – 7 / 13
mixed greens, bacon, feta, green onion, tomato, roasted
red peppers, marinated artichoke, sprouts, balsamic
vinaigrette
- BLUE CRAB CAKES – 15
habanero ginger aioli

BRUNCH

Served 8am-3pm

- BAY STREET SCRAMBLE – 13
scrambled eggs, bacon, mushroom, tomato, green onion, cheddar, mornay, breakfast
potatoes, homemade biscuit
- ☉ *SHRIMP & GRITS – 13
5 large shrimp, yellow stoneground grits, tasso ham, cherry heriloom tomatoes, green
onions, pepperjack cheese, white wine cream sauce
+ add 2 eggs any style \$2.5
- BISCUITS & GRAVY – 8
two homemade biscuits smothered in sausage gravy
+ add 2 eggs any style \$2.5
- CHICKEN N' BISCUIT – 12
southern fried chicken, house made pimento cheese, biscuit, topped with sausage gravy;
served with fruit
+ add 2 eggs any style \$2.5
- ☉ HAM & CHEESE OMELETTE – 10
three egg omelette, ham, choice of cheddar, pepperjack, or swiss; served with fresh fruit and
choice of grits or breakfast potatoes

- VEGGIE SCRAMBLE – 13
scrambled eggs, white onion, mushroom, tomato, green pepper, spinach, cheddar, goat
cheese, green onion, breakfast potatoes, homemade biscuit
- CLASSIC FRENCH TOAST – 10
sourdough french toast, powdered sugar, whipped cream; served with choice of bacon, ham,
sausage, or turkey apple sausage
- THE LAMP POST – 14
two eggs, cheese grits, breakfast potatoes, sausage gravy, homemade biscuit; choice of
bacon, ham, sausage, or turkey apple sausage
- OMELETTE SANDWICH – 12
one pan omelette, mushrooms, onion, cheddar cheese on wheat bread with tomato, bacon,
and habanero ginger aioli; choice of fruit, grits, or breakfast potatoes
- *FRIED GREEN TOMATO & CRAB CAKE BENNY – 13
fried green tomato, blue crab cake, poached egg, mixed greens, goat cheese, homemade
biscuit, mornay sauce; served with fruit

** Warning: Consuming raw or undercooked meat, seafood, or egg product can increase your risk of foodborne illness. Warning for those with Celiac Disease or extreme sensitivity to gluten:
Please be aware that many of our regular menu items contain wheat, which presents a slight risk of contamination due to shared fryers and airborne wheat particles.
While we do our best to avoid cross contamination, we cannot guarantee that items are completely free of allergens.
Please notify your server of any food allergies.*

ON BREAD

Served with choice of french fries, fresh fruit, bacon bleu cheese pasta salad, curried potato salad, mashed potatoes, cole slaw, collard greens or for +\$1 cup of soup, side salad, mac and cheese, asparagus or sweet potato fries

*** GRANDMA'S BURGER — 13**

certified humane beef, grilled mushrooms, lettuce, tomato, onion, house pickles, swiss cheese, brioche bun

*** BIG B. BURGER — 13**

certified humane beef, bacon tomato jam, whole grain mustard, house made pickles, fried kale, brioche bun, choice of side

FRIED GREEN TOMATO & PIMENTO CHEESE — 10

bacon, lettuce, wheatberry bread

CRAB CAKE BLT — 15

house made blue crab cake, bacon, lettuce, tomato, horseradish tartar, brioche bun

APPLE-PECAN CHICKEN SALAD SANDWICH — 10

homemade chicken salad, lettuce, tomato, alfalfa sprouts, wheatberry bread

*** SALMON AVOCADO TOAST — 13**

pan-seared salmon, avocado spread, watermelon radish, fried shallots, cherry heirloom tomato, cherry wood smoked salt, marbled rye

CUBAN — 12

mojo-braised pork, ham, swiss, house made pickles, whole grain mustard, toasted hoagie

FRIED FISH WRAP — 13

southern fried catfish, cole slaw, avocado spread, spinach wrap

ENTRÉES

Available at 11am

☉ * LOW COUNTRY BOWL — 15

grilled shrimp, sausage, fire roasted corn, onions, peppers, cheddar cheese, horseradish mashed potatoes, cajun remoulade

PULLED PORK MAC N CHEESE — 13

pepperjack mac n cheese topped with collard greens, mojo braised pulled pork, and bbq sauce

FISH FRY — 16

two southern fried catfish filets served over loaded cheese grits or french fries with horseradish tartar sauce & malt vinegar

SMOTHERED CHICKEN BREAST — 14

grilled chicken breast, horseradish mashed potatoes, mushroom & onion gravy, asparagus

☉ LAMB PORTERHOUSE — 20

lamb marinated in rosemary and sage, curried potato salad, chimchurri yogurt

☉ * SHRIMP & GRITS — 15

8 large shrimp, yellow stoneground grits, tasso ham, cherry heirloom tomatoes, green onion, white wine cream sauce

CHICKEN TENDIES — 12

five southern fried chicken tenders; served with fries

☉ THE BUDDHA BOWL — 14

quinoa, edamame, garbanzo beans, kale, avocado, watermelon radish, almonds, lemon shallot vinaigrette; served chilled

** Warning: Consuming raw or undercooked meat, seafood, or egg product can increase your risk of foodborne illness. Warning for those with Celiac Disease or extreme sensitivity to gluten:*

Please be aware that many of our regular menu items contain wheat, which presents a slight risk of contamination due to shared fryers and airborne wheat particles.

While we do our best to avoid cross contamination, we cannot guarantee that items are completely free of allergens.

Please notify your server of any food allergies.