

STARTERS & SALADS

BLUE CRAB CAKES 15

habanero ginger aioli

BUTTERNUT SQUASH BRUSHCETTA 12 (V)

butternut squash puree, bleu cheese spread, candied pecans, dried cranberries, caramel sauce on crostinis

BLACK-EYED PEA HUSH PUPPIES 8 (V)

horseradish tartar sauce

CHEESE BOARD 18

selection of local cheeses and accoutrements

FRIED GREEN TOMATOES 8

cajun remoulade, goat cheese, balsamic reduction

THE B SALAD 7 / 13 (GF)

mixed greens, bacon, feta, green onions, tomatoes, roasted red peppers, marinated artichokes, alfalfa sprouts, balsamic vinaigrette

BEET & GRAPEFRUIT SALAD 8 / 14 (GF) (V)

mixed greens, roasted beets, grapefruit, goat cheese, blackened pumpkin seeds, orange rosemary vinaigrette

KALE SALAD 7 / 13 (GF) (V)

almonds, edamame, dried cranberries, goat cheese, lemon shallot vinaigrette

CAESAR SALAD 6 / 10

romaine, shredded asiago, garlic cheddar croutons, asiago caesar dressing

SOUP DU JOUR 4 / 6

BRUNCH

Served Daily till 3pm

THE LAMP POST 14

two eggs, cheese grits, breakfast potatoes, choice of sausage gravy or mushroom gravy, homemade buttermilk biscuit; choice of bacon, ham, sausage, or homemade turkey apple sausage

TURKEY APPLE & BRIE OMELETTE 14

three egg omelette, homemade turkey apple sausage, brie; served with fresh fruit and choice of loaded grits or breakfast potatoes

LOX BIALY 16onion and cheddar bialy, lox, boursin cheese, capers, red onions, alfalfa sprouts; choice of fresh fruit, loaded grits, or breakfast potatoes
+ add two eggs* any style \$2.5**VEGGIE SCRAMBLE** 13 (V)

three scrambled eggs, white onions, mushrooms, tomatoes, green peppers, spinach, cheddar, goat cheese, green onions, breakfast potatoes, homemade buttermilk biscuit

CHICKEN N' BISCUIT 12southern fried chicken, homemade pimento cheese, homemade buttermilk biscuit, topped with your choice of sausage gravy or mushroom gravy; served with fresh fruit
+ add two eggs* any style \$2.5**OMELETTE SANDWICH** 12

three egg omelette, mushrooms, onions, cheddar on wheat with tomato, bacon, and habanero ginger aioli; choice of fresh fruit, loaded grits, or breakfast potatoes

CLASSIC FRENCH TOAST 10

sourdough french toast, powdered sugar, whipped cream; served with choice of bacon, ham, sausage, or homemade turkey apple sausage

***SHRIMP & GRITS** 13 (GF)five large shrimp, yellow stone-ground grits, tasso ham, cherry heirloom tomatoes, green onions, pepperjack, white wine cream sauce
+ add two eggs* any style \$2.5**BAY STREET SCRAMBLE** 13

three scrambled eggs, bacon, mushrooms, tomatoes, green onions, cheddar, mornay sauce, breakfast potatoes, homemade buttermilk biscuit

FRIED GREEN TOMATO & CRAB CAKE*BENNY** 13

fried green tomato, homemade blue crab cake, poached egg, mixed greens, goat cheese, homemade buttermilk biscuit, mornay sauce; served with fresh fruit

MOST OMELETTE 13 (GF)

three egg omelette, mushrooms, onions, spinach, tomatoes, swiss; served with fresh fruit and choice of loaded grits or breakfast potatoes (GF without potatoes)

HOT BROWN TOAST 11sourdough, sliced turkey, bacon, mornay sauce, cherry heirloom tomatoes; choice of fresh fruit, loaded grits, or breakfast potatoes
+ add two eggs* any style \$2.5**HAM & CHEESE OMELETTE** 10 (GF)

three egg omelette, ham, choice of cheddar, pepperjack, or swiss; served with fresh fruit and choice of loaded grits or breakfast potatoes (GF without potatoes)

BISCUITS & GRAVY 8two homemade buttermilk biscuits smothered in your choice of sausage gravy or mushroom gravy
+ add two eggs* any style \$2.5

SAVANNAH

b matthew's

EATERY

ON BREAD

served with choice of french fries, fresh fruit, mashed potatoes, bourbon mashed sweet potatoes, bacon bleu cheese pasta salad, or collard greens

+\$1 for cup of soup, side salad, mac n cheese, asparagus, broccolini or sweet potato fries

Available Daily after 11AM

* **BIG B. BURGER** 13
certified humane beef,
homemade bacon tomato jam,
whole grain mustard, homemade
pickles, fried kale, brioche bun

CUBAN 12
mojo-braised pork, ham, swiss,
homemade pickles, whole grain
mustard, toasted hoagie

* **GRANDMA'S BURGER** 13
certified humane beef, grilled
mushrooms, lettuce, tomato, red
onion, homemade pickles, swiss,
brioche bun

**FRIED GREEN TOMATO &
PIMENTO CHEESE** 10
bacon, lettuce, wheatberry bread

CRAB CAKE BLT 15
homemade blue crab cake,
horseradish tartar sauce, bacon,
lettuce, tomato, brioche bun

**APPLE-PECAN CHICKEN
SALAD SANDWICH** 10
homemade chicken salad,
lettuce, tomato, alfalfa sprouts,
wheatberry bread

ENTRÉES

Available Daily after 11AM

* **SHRIMP & GRITS** 15 **GF**
eight large shrimp, yellow stone-ground grits, tasso
ham, cherry heirloom tomatoes, green onions,
pepperjack, white wine cream sauce

* **LOW COUNTRY BOWL** 15 **GF**
grilled shrimp, sausage, fire roasted corn, onions,
peppers, cheddar, horseradish mashed potatoes,
cajun remoulade

SALMON 16 **GF**
saffron rice, peas, carrots, romesco, almonds, feta

SMOTHERED CHICKEN BREAST 14
grilled chicken breast, horseradish mashed
potatoes, mushroom & onion gravy, asparagus

THE BUDDHA BOWL 15 **GF V**
quinoa, rice, roasted beets, sautéed kale, dried
cranberries, blackened pumpkin seeds, lemon
shallot vinaigrette (vegan without sauce)

LAMB PORTERHOUSE 20 **GF**
lamb marinated in rosemary and sage, bourbon
mashed sweet potato, broccolini, bleu cheese
crumbles, dried cranberries, candied pecans

SOUTHERN RATATOUILLE 15 **VEGAN**
basmati rice, squash, okra, eggplant, zucchini,
green onions, red curry tomato gravy

FISH FRY 16
two southern fried catfish filets, over loaded cheese
grits or french fries; horseradish tartar sauce & malt
vinegar

PULLED PORK MAC N CHEESE 13
pepperjack mac n cheese topped with collard
greens, mojo-braised pulled pork, bbq sauce

CHICKEN TENDIES 12
five southern fried chicken tenders with french fries

B. MATTHEW'S EATERY A TRUE SAVANNAH ORIGINAL

Serving breakfast, lunch, dinner & brunch in Savannah's Historic District

The building that you are dining in today was originally constructed in 1854 as a private home for Mr. Hugh Cullen, an immigrant from Ireland and grocer by trade. After the Cullen family departed, the building housed a variety of businesses...everything from a sailor's boarding house, to a fruit store and most often, a pub. b. Matthew's has occupied this beautiful representation of traditional Savannah architecture since 2002.

Purchased by her current owners, The Huskey family, b. Matthew's underwent a complete restoration in 2012 making her the charming bistro that she is today. Loved by locals and visitors alike. Serving delicious, approachable food and drinks in a uniquely beautiful, family friendly atmosphere with exceptional guest service is our specialty! Thank you for joining us today. We do hope you'll be back soon!

Private Event Spaces & Catering Available!

Ask about our private dining space and bar on the second floor. We specialize in intimate, custom events as well as full scale off-site catering. Our sister properties, The 5 Spot Broughton, Abe's on Lincoln and The 5 Spot Midtown are all available for private events as well. Looking for something a little more outside the box? Our food truck, The 5 Spot Mobile, is perfect for family parties and corporate affairs.

If you can celebrate it, we can make it delicious!

Ask your server for more details or contact our team:

www.gaslight-group.com / info@bmatthewseatery.com / 912.233.1319