

## b·matthew's

EATERY

## STARTERS &amp; SALADS

**Veggie** **CRISPY BRUSSELS SPROUTS** 9  
flash-fried, tossed with parmesan, white balsamic glaze

**Veggie** **FRIED GREEN TOMATOES** 9  
hand-breaded, cajun remoulade, goat cheese, balsamic reduction

**SOUP DU JOUR** 5 / 7  
ask your server for today's selection

**THE B SALAD** 8 / 14  
mixed greens, bacon, green onions, tomatoes, roasted red peppers, marinated artichokes, feta, alfalfa sprouts, balsamic vinaigrette

**Veggie** **CAESAR SALAD** 7 / 11  
romaine, shredded parmesan, house-made croutons, caesar dressing

**Veggie** **KALE SALAD** 7 / 13  
almonds, pears, manchego, poppy seed dressing

## BRUNCH

Add sausage or country gravy (veg.) for +\$3  
Substitute egg whites for +\$2 / Add two eggs\*any style +\$2.5

**THE LAMP POST** 14  
two eggs\* any style, breakfast potatoes, homemade buttermilk biscuit, stone-ground grits - choice of bacon, sausage, or homemade turkey apple sausage

**GF** **LUMBERJACK OMELETTE** 15  
three eggs, sausage, bacon, pepper trio (red, green & poblano), pepper jack - choice of fresh fruit, stone-ground grits, or breakfast potatoes ~ (GF without potatoes)

**GF** **HAM & CHEDDAR OMELETTE** 14  
three eggs, ham, white cheddar - choice of fresh fruit, stone-ground grits, or breakfast potatoes ~ (GF without potatoes)

**Veggie** **GF** **VEGGIE OMELETTE** 13  
three eggs, tomatoes, spinach, mushrooms, onions, swiss - choice of fresh fruit, stone-ground grits, or breakfast potatoes ~ (GF without potatoes)

**GF** **SHRIMP & GRITS WITH TASSO** 16  
six large shrimp, stone-ground grits, tasso ham, cherry heirloom tomatoes, green onions, pepper jack, white wine cream sauce

**CHICKEN N' BISCUIT** 14  
southern fried chicken, house-made pimento cheese, homemade buttermilk biscuit, topped with choice of gravy - choice of fresh fruit, stone-ground grits or breakfast potatoes.

**\*FRIED GREEN TOMATO & CRAB CAKE BENNY** 16  
our signature blue crab cake, hand-breaded fried green tomato, poached egg, homemade buttermilk biscuit, mornay sauce, goat cheese over mixed greens - choice of fresh fruit, stone-ground grits, or breakfast potatoes

**SAUSAGE CROISSANT SANDWICH** 13  
sausage, peppers & onions, house-made pimento cheese, one egg\* any style on a toasted croissant - choice of fresh fruit, stone-ground grits, or breakfast potatoes

**BAY STREET SCRAMBLE** 14  
three eggs, bacon, mushrooms, tomatoes, green onions, mornay sauce, breakfast potatoes, homemade buttermilk biscuit

**Veggie** **VEGGIE SCRAMBLE** 13  
three eggs, white onions, mushrooms, tomatoes, green peppers, spinach, white cheddar, goat cheese, green onions, breakfast potatoes, homemade buttermilk biscuit

**CLASSIC FRENCH TOAST** 12  
topped with powdered sugar & whipped cream - choice of bacon, sausage, or homemade turkey apple sausage + add blueberry compote +\$2.50

**SMOKED SALMON ON NAAN** 15  
smoked salmon, capers, pickled red onions, dill, garlic herb cream cheese

SAVANNAH

# b matthew's

EATERY

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## ON BREAD

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Available daily after 11AM

Served with choice of french fries, fresh fruit, yukon mashed potatoes, bacon bleu cheese pasta salad, or smoked bacon collard greens  
+\$1 for cup of soup, side salad, mac n cheese or sweet potato fries

**\*BOURBON BACON BURGER** I5  
certified humane beef, homemade bourbon bacon jam, crispy fried onions, bacon, tomato, arugula, brioche bun

**CUBAN** I4  
braised pork, ham, swiss, pickles, whole grain mustard, toasted hoagie

**Veggie** **BLACK-EYED PEA SANDWICH** I2  
homemade crispy black-eyed pea cakes, pepper jack, pickled red onions, bibb lettuce, tomato, spicy aioli, marble rye

**\*GRANDMA'S BURGER** I5  
certified humane beef, grilled mushrooms, lettuce, tomato, red onion, pickles, swiss, brioche bun

**REUBEN** I4  
1/2 lb of slow roasted corned beef, house-made thousand island, sauerkraut, swiss, marble rye

**APPLE-PECAN CHICKEN SALAD SANDWICH** I2  
homemade chicken salad, lettuce, tomato, alfalfa sprouts, honey wheat bread

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## MAINS

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Available daily after 11AM

**GF** **LOW COUNTRY BOWL** I6  
five large shrimp, cajun sausage, fire-roasted corn, onions & peppers, cheddar, yukon mashed potatoes, cajun remoulade

**FISH FRY** I6  
hand-battered cod over stone-ground grits, topped with white cheddar, tomatoes, scallions - served with horseradish tartar, malt vinegar

**CHICKEN TENDERS** I2  
hand-breaded chicken tenders with french fries

**PULLED PORK MAC N CHEESE** I5  
pepper jack mac n cheese with cavatappi noodles, topped with smoked bacon collard greens, pulled pork, bbq sauce

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## B. MATTHEW'S EATERY A TRUE SAVANNAH ORIGINAL

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***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 business. 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 hope you'll be back soon!

### ***Private Event Spaces & Catering Available!***

Ask about our private dining space with 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 Midtown, Abe's on Lincoln and The 5 Spot Sandfly are all available for private events.

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](http://www.gaslight-group.com) / [info@bmatthewseatery.com](mailto:info@bmatthewseatery.com) / 912.233.1319***