

SAVANNAH

b matthew's

EATERY

SHAREABLES & GREENS

BLUE CRAB CAKES ^{I6}

our signature crab cakes with tequila lime slaw, haba ero ginger aioli

^{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

CRISPY FISH TACOS ^{I4}

hand-breaded cod, tequila lime slaw, spicy aioli, flour tortillas

SOUP DU JOUR ^{5 / 7}

ask your server for today's selection

THE B SALAD ^{8 / I4}

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

^{Veggie} CAESAR SALAD ^{7 / II}

romaine, shredded parmesan, house-made croutons, caesar dressing

^{Veggie} KALE SALAD ^{7 / I3}

almonds, pears, manchego, poppy seed dressing

NOVA SALAD ^{I5}

arugula, smoked salmon, pickled red onions, feta, orange fennel dressing

PLATES

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

*BOURBON BACON BURGER ^{I5}

certified humane beef, homemade bourbon bacon jam, pepper jack, crispy fried onions, bacon, tomato, arugula, brioche bun

^{Veggie} BLACK-EYED PEA SANDWICH ^{I2}

homemade crispy black-eyed pea cakes, pepper jack, pickled red onions, bibb lettuce, tomato, spicy aioli, marble rye

APPLE-PECAN CHICKEN SALAD SANDWICH ^{I2}

homemade chicken salad, lettuce, tomato, alfalfa sprouts, honey wheat bread

*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

CUBAN ^{I4}

braised pork, ham, swiss, pickles, whole grain mustard, toasted hoagie

MAINS

^{GF} SHRIMP & GRITS WITH TASSO ^{I6}

six large shrimp, stone-ground grits, tasso ham, cherry heirloom tomatoes, green onions, pepper jack, white wine cream sauce

^{VEGAN} MUSHROOM RISOTTO ^{I5}

seasonal mushrooms, roasted leeks, mushroom a jus

^{GF} LOW COUNTRY BOWL ^{I6}

five large shrimp, cajun sausage, fire-roasted corn, onions & peppers, cheddar, yukon mashed potatoes, cajun remoulade

PULLED PORK MAC N CHEESE ^{I5}

pepper jack mac n cheese with cavatappi noodles, topped with smoked bacon collard greens, pulled pork, bbq sauce

HALF-BIRD SLOW ROASTED ²⁰

roasted vegetable medley with fingerling sweet potatoes, saffron cream sauce

FISH FRY ^{I6}

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

^{GF} *BLACKENED SALMON ^{I7}

seared salmon, green beans with shallots and caramelized fennel, yukon mashed potatoes, dill sauce

DESSERT

Be sure to ask about today's special selections!

* Warning: Consuming raw or undercooked meat, seafood, or egg product can increase your risk of foodborne illness.
Please notify your server of any food allergies.