

S A V A N N A H

# b·matthew's

E A T E R Y

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## STARTERS & SALADS

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**Veggie** FRIED GREEN TOMATOES 13

hand-breaded, remoulade, garlic herb goat cheese, microgreens

CRISPY BRUSSELS SPROUTS 9

flash-fried, tossed with bacon, parmesan, gremolata

THE B SALAD 8 / 14

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

CAESAR SALAD 6 / 10

romaine, shredded parmesan, house-made croutons, caesar dressing  
+ Add chicken(\$5) shrimp(\$8) salmon\*(\$9)

**Veggie** KALE SALAD 7 / 13

dried cranberries, edamame, goat cheese, almonds, lemon shallot vinaigrette  
+ Add chicken(\$5) shrimp(\$8) salmon\*(\$9)

SOUP DU JOUR 5 / 7

ask your server for today's selection

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## BRUNCH CLASSICS

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Served with choice of fresh fruit, stone-ground grits or breakfast potatoes

Add sausage or vegetarian country gravy for +\$3

Substitute egg whites for +\$2 / Add two eggs\*any style +\$2.5

SHRIMP AVOCADO TOAST 17

grilled shrimp, avocado, capers, red onions, tomatoes, red radish, garlic herb cream cheese over toasted rye

**GF** LUMBERJACK OMELETTE 15

sausage, bacon, peppers & onions, pepper jack

BREAKFAST T.A.B.L.E. SANDWICH 13

tomato, avocado, bacon, lettuce, two eggs\* any style, toasted sourdough

**GF** HAM & CHEDDAR OMELETTE 14

a traditional b. matthew's favorite

\*FRIED GREEN TOMATO & CRAB CAKE BENNY MKT

our signature blue crab cake, hand-breaded fried green tomato, poached egg, homemade buttermilk biscuit, mornay sauce, goat cheese over mixed greens

CHICKEN N' BISCUIT 14

southern-fried chicken, house-made pimento cheese, homemade buttermilk biscuit, topped with gravy

**Veggie** **GF** VEGGIE OMELETTE 13

tomatoes, spinach, mushrooms, onions, swiss

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## B. MATTHEW'S BRUNCH FAVORITES

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Add sausage or vegetarian country gravy for +\$3

Substitute egg whites for +\$2 / Add two eggs\*any style +\$2.5

**GF** SHRIMP & GRITS 17

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

BAY STREET SCRAMBLE 14

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

CLASSIC FRENCH TOAST 12

challah bread in a rich custard, topped with blackberry compote, whipped cream, dusted with powdered sugar - choice of bacon, sausage, or homemade turkey apple sausage

**Veggie** VEGGIE SCRAMBLE 13

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

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

\* 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.

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, bacon bleu cheese pasta salad,  
or smoked bacon collard greens

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

Substitute gluten-free bun +\$2

**\*BOURBON BACON BURGER** I6  
homemade bourbon bacon jam,  
pepper jack, fried onions, bacon, lettuce,  
tomato, brioche bun

**CUBAN** I4  
braised pork, ham, swiss, pickles,  
mustard, pressed hoagie

 **CRISPY BLACK-EYED PEA CAKE**  
**SANDWICH** I2  
homemade black-eyed pea cakes, pepper  
jack, red onions, lettuce, tomato,  
remoulade, wheat

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

**REUBEN** I5  
guinness braised corned beef,  
house-made thousand island, sauerkraut,  
swiss, marble rye

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

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## BRUNCH LIBATIONS

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All marys served with a pasta straw and made with our homemade  
bloody mary mix & rim seasoning

Add bacon to any mary +\$1

**GAS-LIT MARY** I0  
our signature bloody Mary made with  
Lit vodka, bacon, pepperoncini skewer

**BACON MARY** I2  
house-infused bacon bourbon, bacon  
skewer

**THE MARE** II  
house-infused horseradish vodka, okra  
skewer

**DIRTY MARY** II  
house-infused pickle vodka, pickle skewer

**HOT MARY** II  
house-infused pepper vodka, pickled  
jalapeno skewer

**MIMOSA** 8  
add a shot of our house-infused wildberry  
vodka or flavored liqueur + \$4  
+also available in 1/2 carafe for \$18 & full carafe for \$30

**ROCHESTER COFFEE** II  
cask & crew walnut toffee whiskey,  
bailey's - choice of hot coffee OR iced  
coffee

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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.

Serving delicious, approachable food and drinks in a uniquely beautiful, family friendly atmosphere with exceptional guest service is our specialty!

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.

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 private 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 and our food truck, The 5 Spot Mobile, is perfect for family parties and corporate affairs.

*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