

SAVANNAH

b•matthew's

EATERY

SHAREABLES & GREENS

BLUE CRAB CAKES MKT

our signature crab cakes,
house-made green tomato
chowchow, horseradish tartar

CRISPY BRUSSELS SPROUTS 9

flash-fried, tossed with bacon,
parmesan, gremolata

FRIED GREEN TOMATOES 13

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

DUCK CONFIT EGG ROLLS 10

duck confit, collard greens, tabasco
peppers, sweet chili sauce

CAESAR SALAD 6 / 10

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

+ Add chicken(\$5) shrimp(\$8) salmon*(\$9)

SOUP DU JOUR 5 / 7

ask your server for today's selection

THE B SALAD 8 / 14

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

KALE SALAD 7 / 13

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

+ Add chicken(\$5) shrimp(\$8) salmon*(\$9)

ON BREAD

Served with choice of french fries, bacon bleu cheese pasta salad or smoked bacon collard greens
+\$1 for cup of soup, side salad, mac n cheese, baby cauliflower & broccoli, edamame succotash or sweet potato fries
Substitute gluten-free bun +\$2

*BOURBON BACON BURGER 16

homemade bourbon bacon jam, pepper jack, fried
onions, bacon, lettuce, tomato, brioche bun

CRISPY BLACK-EYED PEA CAKE SANDWICH 12

homemade black-eyed pea cakes, pepper jack, red
onions, lettuce, tomato, remoulade, wheat

APPLE-PECAN CHICKEN SALAD SANDWICH 12

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

*GRANDMA'S BURGER 15

grilled mushrooms, lettuce, tomato, red onion, pickles,
swiss, brioche bun

REUBEN 15

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

CUBAN 14

braised pork, ham, swiss, pickles, mustard, pressed
hoagie

MAINS

SHRIMP & GRITS 20

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

BRAISED PORK OSSO BUCO 25

pepper jack mac n cheese, baby cauliflower & broccoli,
rosemary jus

MUSHROOM RISOTTO 17

seasonal mushrooms, roasted leeks, butternut squash,
white beans

FRESH CATCH* MKT

butternut squash puree, edamame succotash, lemon
herb butter

LOW COUNTRY BOWL 21

eight large shrimp, smoked sausage, red potato,
fire-roasted corn, onions & peppers, red rice, old bay
butter

*PAN SEARED SALMON 21

green beans with shallots and caramelized fennel,
roasted red potatoes, lemon caper brown butter

CHICKEN MARSALA 20

pan-fried chicken breast, marsala cream, seasonal
mushrooms, spinach, fettuccini

FISH & CHIPS 16

butter-milk-battered cod, horseradish tartar sauce,
lemon, malt vinegar - served with french fries

* 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.