

SAVANNAH

# b·matthew's

EATERY

## SHAREABLES & GREENS

 **MUSSELS IN SPICY TOMATO BUTTER** 12  
garlic herb grilled bread

**CRISPY BRUSSELS SPROUTS** 9  
flash-fried, basil pesto, bacon, parmesan

  **KALE SALAD** 7 / 13  
dried cranberries, edamame, goat cheese, almonds, lemon shallot vinaigrette  
+ Add chicken(\$5) shrimp(\$8) salmon\*((\$9))

 **FRIED GREEN TOMATOES** 13  
hand-breaded, remoulade, garlic herb goat cheese

**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 homemade selection

**BLUE CRAB CAKES** MKT  
our signature crab cakes, house-made green tomato chowchow, horseradish tartar

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

Substitute cup of soup, side salad, mac n cheese, asparagus, black-eyed pea & golden beet succotash or sweet potato fries +\$1  
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 bread

 **APPLE-PECAN CHICKEN SALAD SANDWICH** 12  
homemade with lettuce, tomato, alfalfa sprouts, wheat bread

**\*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  
shrimp, tasso ham and cherry heirloom tomatoes in a white wine cream sauce, served over stone-ground grits, topped with smoked bacon collard greens, pepper jack and green onions

**FISH & CHIPS** 18  
buttermilk-battered cod, horseradish tartar sauce, lemon, malt vinegar - served with french fries

**\*FRESH CATCH** MKT  
today's fresh catch served over summer squash ratatouille, orecchiette pasta, finished with basil pesto butter

 **\*PORK CHOP** 25  
10oz, bone-in chop pan seared, finished with a cherry worcestershire demi glace, served over a black-eyed pea & golden beet succotash

 **LOW COUNTRY BOWL** 21  
shrimp, smoked sausage, red potatoes, fire-roasted corn, onions, peppers and red rice sautéed together, finished with old bay butter

 **BACON WRAPPED CHICKEN ROULADE** 22  
stuffed with garlic herb wild mushrooms, served with sautéed cardamom honey butter sweet peas, onions & roasted carrots, and roasted fingerling sweet potatoes

**\*PAN SEARED RIBEYE** 37  
10 oz, seared to order, finished with our signature steak sauce, served with crispy potato rosti and asparagus

 **LEMON CAPER BROWN BUTTER SALMON** 22  
pan seared with lemon caper brown butter, caramelized onions, cherry heirloom tomatoes, served with roasted red potatoes and green beans

  **SUMMER RISOTTO** 17  
rich arborio rice with golden beets, oyster mushrooms, caramelized onions, poblano peppers, cherry heirloom tomatoes, finished with green onion chimichurri

\* 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.