

SAVANNAH



b • matthew's

EATERY

SHAREABLES & GREENS

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

CRISPY BRUSSELS SPROUTS 10
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 +\$2
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

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


ROASTED CHICKEN POT PIE 18
with peas, carrots, onions and celery in a homemade garlic rosemary cream, topped with a flaky butter crust

 ***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

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

 ***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.