

SAVANNAH

b·matthew's

EATERY

SHAREABLES

V **Fried Green Tomatoes** — 13
hand-breaded, mixed greens,
cajun remoulade, goat cheese crumbles,
balsamic reduction

V **Crispy Smashed Potatoes** — 8
whole grain mustard sour cream

GF **Blackened Salmon Dip** — 10
crostini

V GF **Honey Harissa
Rainbow Carrots** — 14
white bean hummus, toasted pistachios

GF **Scallops** — 18
ancho lime aioli, edamame succotash

V GF **b. Matt's Famous Biscuits** — 7
miniature, house-made almond-honey
butter & blackberry compote

GF **Blue Crab Cakes** — 18
our signature cakes, house-made green
tomato chow chow, horseradish tartar

Crispy Brussels Sprouts — 12
flash-fried, basil pesto, bacon, parmesan

V GF **Curry Cauliflower** — 9
almond mint chutney

SALADS

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

GF **The b. Salad** — 8 / 14
mixed greens, bacon, green onions,
cherry tomatoes, roasted red peppers, marinated
artichokes, feta, alfalfa sprouts, balsamic vinaigrette

GF **Caesar Salad** — 6 / 10
romaine, parmesan, house-made
croutons, caesar dressing

V GF **Kale Salad** — 7 / 13
dried cranberries, edamame,
goat cheese, almonds,
lemon shallot vinaigrette

MAINS

GF **Shrimp & Grits** — 22
shrimp, tasso ham & cherry heirloom
tomatoes in a white wine cream
sauce, served over stone-ground grits,
topped with smoked bacon collard
greens, pepper jack & green onions

GF **Garlic Rosemary Short Rib** — 30
slow braised, au jus, bacon smoked
collard greens, sweet potato mash

GF ***Pork Chop** — 26
10oz, bone-in chop, pan seared, finished
with gremolata, over garam masala
roasted sweet potatoes, red bell peppers,
onions, cauliflower & red potatoes

GF **Fish & Chips** — 19
buttermilk-battered haddock,
horseradish tartar sauce, lemon, malt
vinegar, hand-cut fries

***New York Strip** — 37
10 oz, with our signature steak sauce,
crispy smashed potatoes & whole grain
mustard sour cream, broccolini

GF ***Salmon** — 25
pan seared with lemon caper brown
butter, wild mushrooms, spinach, leeks,
cherry heirloom tomatoes, dijon cream
sauce, pomme frites

Turkey Bolognese — 21
pappardelle pasta, wild mushrooms
finished with parmesan

V GF **Seasonal Risotto** — 19
rich arborio rice,
roasted butternut squash,
wild mushrooms, broccolini, cauliflower &
leeks, finished with toasted pistachios
+ *Add chicken(5) shrimp(8) salmon*(9)*

GF **Savannah Red Rice
with Shrimp** — 23
sautéed shrimp, smoked sausage,
red potatoes, fire-roasted corn, onions,
peppers, finished with old bay butter

GF **Harissa Braised Lamb Shank** — 32
au jus, wild mushroom
& leek risotto

GF ***Fresh Catch** — MKT
root vegetable hash of sweet potatoes,
red onions, parsnips, butternut squash
& kale, finished with
lemon thyme beurre blanc

***Bourbon Bacon Burger** — 16
homemade bourbon bacon jam, pepper
jack, fried onions, bacon, lettuce,
tomato, brioche bun, hand-cut fries
~ Substitute gluten-free bun +2

SOUP & SIDES 6

Soup du Jour — 5 / 7

***Bacon Smoked Collard Greens * Cheese Grits * Sweet Potato Mash * Hand-Cut Fries * Broccolini * Edamame Succotash**

**ITEMS MARKED WITH AN ASTERISK* MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

Please be aware that many of our menu items contain wheat, which presents a slight risk of contamination due to shared fryers and airborne wheat particles.



Please notify your server of any food allergies.



Nov. 23