

THE SAVOY

AT 21c

sides

RUBY RED GRAPEFRUIT 3/5

half or whole

APPLEWOOD SMOKED BACON 6

three strips

BREAKFAST SAUSAGE 5

three links

TOAST 4

sourdough, seeded wheat, english muffin

FINGERLING POTATOES 4

rosemary, oregano

2 CAMPO LINDO HEN EGGS 4

cooked your way

beverage

BRONSON'S MILK PUNCH 13

american whiskey, apple, ginger, lemon, clove, nutmeg, allspice

SALTY K-9 13

vodka, aperol, dolin rouge vermouth

MIMOSA 10

choice of orange, grapefruit, cranberry, pineapple, or peach

IRISH COFFEE 11 (BAILEY'S SIDE CAR +3)

irish whiskey, demerara, marcel coffee whipped cream

BLOODY MARY 10

vodka, tomato, celery salt, worcestershire, lemon black pepper

starters

CHILLED RAPPAHANNOCK OYSTERS 12

strawberry-rhubarb, fresno
3 per order

DI BUFALA BURRATA 14

apricot, rhubarb, strawberry, radicchio

BIBB LETTUCES 11

buttermilk, black olive, sunflower seed, scallion

HONEY YOGURT PARFAIT 9

blackberry, coconut, sunflower granola

BABKA BREAD PUDDING 8

chocolate, orange

mains

MULTIGRAIN PANCAKES 16

butter pecan, blackberry, maple syrup

CANADIAN BACON EGGS BENEDICT 18

spinach, brown butter hollandaise, greens

EGGS IN PURGATORY 13

onion, bell pepper, tomato, seeded baguette

BANANA BREAD FRENCH TOAST 17

banana, almond, oat struessel, vanilla

QUICHE LORAIN 14

bacon, gruyere, onion, greens

OPEN-FACED BRISKET SANDWICH 14

brisket, vidalia onion, red eye gravy, sunny eggs

SAVOY SMASH BURGER 22

american cheese, iceberg, savoy sauce

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EXECUTIVE CHEF BRANDON BRUMBACK

DIRECTOR OF F&B TAYLOR TANTILLO

RESTAURANT MANAGER LUKE HOLSINGER

BAR MANAGER VAN ZARR

CHEF DE CUISINE JOEY ATTWATER

SOUS CHEF JOHN KENNEDY

