

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

"THE SAVOY" GOLDEN KALUGA CAVIAR 1oz 65

yukon gold potato, "french onion"

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, marcell coffee whipped cream

BLOODY MARY 10

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

starters

CHILLED MISTY POINT OYSTERS 12

3 per order

CRUM'S HEIRLOOM LETTUCES 11

buttermilk, black olive, sunflower seed, scallion

DI STEFANO BURRATA 15

apricot, garbanzo, green strawberry, radicchio

HONEY YOGURT PARFAIT 9

cherry, coconut, sunflower granola

ORANGE BREAD PUDDING 8

cream cheese, coffee, cinnamon

HONEYDEW & CANTALOUPE 10

prosciutto, mint, tajin

mains

MULTIGRAIN PANCAKES 16

butter pecan, blueberry, maple syrup

DUCK CONFIT EGGS BENEDICT 18

cabbage, brown butter hollandaise, greens

EGGS IN PURGATORY 13

onion, bell pepper, tomato, seeded baguette

STRAWBERRY BREAD FRENCH TOAST 17

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, pickle, iceberg, savoy sauce, fries

PRIME RIB OF BEEF 45

fingerling potatoes, horseradish

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

