

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

BREAKFAST POTATOES 4

rosemary, oregano

2 CAMPO LINDO HEN EGGS 4

cooked your way

beverage

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

HONEY YOGURT PARFAIT 11

nectarine, sunflower, granola

CRUM'S HEIRLOOM LETTUCES 11

buttermilk, black olive, sunflower seed, scallion

HONEYDEW & CANTALOUPE 10

prosciutto, mint, tajin

mains

SMOKED SALMON EGGS BENEDICT 16

cabbage, brown butter hollandaise

EGGS IN PURGATORY 13

onion, bell pepper, tomato, seeded baguette

STRAWBERRY BREAD FRENCH TOAST 17

almond, oat struessel, vanilla

QUICHE LORRAINE 15

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

"THE SAVOY" GOLDEN KALUGA CAVIAR

1oz 65

yukon gold potato, "french onion"

EXECUTIVE CHEF **BRANDON BRUMBACK**
DIRECTOR OF F&B **TAYLOR TANTILLO**
BAR MANAGER **VAN ZARR**
CHEF DE CUISINE **JOEY ATTWATER**
SOUS CHEF **JOHN KENNEDY**

