

starters

CRUM'S HEIRLOOM LETTUCES 11

buttermilk, black olive, sunflower seed, scallion

MISSOURI MORELS 18

goat cheese, green garlic, sourdough

BAY SCALLOP "AGUACHILE" 15

mussels, celery, lime, yoli tortilla

HEIRLOOM TOMATOES 15

bufala mozzarella, basil, fresno

for the table

CHILLED MISTY POINT OYSTERS 13

3 per order

CORNMEAL CRUSTED GREEN TOMATO 11

red cabbage, red onion, mustard

"THE SAVOY" GOLDEN KALUGA CAVIAR 1oz 65

yukon gold potato, "french onion"

THE SAVOY "SMASH BURGER" 22

american cheese, pickle, iceberg, savoy sauce, fries

mains

CALABRIAN CHILI PANISSE 25

kohlrabi, squash, carrot

MAINE LOBSTER & RAVIOLI 39

ricotta, swiss chard, piquillo pepper

WILD STRIPED BASS 34

broccoli, dill, radish, garlic scapes

CAMPO LINDO FARMS CHICKEN 31

spring onion, yukon gold potato, prune, pork

DUROC PORK LOIN 32

eggplant, lemon, mint, cipolini onion

PIEDMONTESE BEEF SIRLOIN 39

chantrelle, oxtail, carrot

desserts

GOLDEN MILK AFFOGATO 8

cardamom, black pepper, cinnamon, espresso

BUTTERMILK PANNA COTTA 13

elderflower, pear, hyssop

CHOCOLATE TORTE 13

mango, coconut, hazelnut, praline

ICE CREAMS & SORBETS 7

seasonal assortment



EXECUTIVE CHEF BRANDON BRUMBACK
DIRECTOR OF F&B TAYLOR TANTILLO
CHEF DE CUISINE JOEY ATTWATER
BAR MANAGER VAN ZARR
SOUS CHEF JOHN KENNEDY
LEAD BARTENDER ALEXANDRA GRANT
PASTRY CHEF TIA THROCKMORTON