

# THE SAVOY

— AT 21c

## for the table

**CHILLED NAKED COWBOY OYSTERS 13**  
3 per order

**SAVOY DINNER ROLLS 10**  
lobster butter

**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

## starters

**TOMATILLO GAZPACHO 8**  
cucumber, strawberry, watermelon

**CRUM'S HEIRLOOM LETTUCES 11**  
buttermilk, black olive, sunflower seed, scallion

**HEIRLOOM TOMATOES 15**  
bufala mozzarella, basil, fresno

**BASIL RIGATONI 15**  
burrata, nettle, zucchini, shishito pepper

**SCALLOP "AGUACHILE" 18**  
mussels, celery, lime, yoli tortilla

## mains

**CALABRIAN CHILI PANISSE 25**  
kohlrabi, squash, carrot

**MAINE LOBSTER & RAVIOLI 39**  
ricotta, swiss chard, piquillo pepper

**ATLANTIC SWORDFISH 37**  
garlic, dill, radish, okra

**LOCH DUART SALMON 33**  
tomato, cucumber, marble potato

**CAMPO LINDO FARMS CHICKEN 31**  
spring onion, yukon gold potato, prune, pork

**DUROC PORK LOIN 32**  
eggplant, lemon, mint, cippolini onion

**PIEDMONTESE BEEF SIRLOIN 39**  
sweet corn, oxtail, carrot

**PRIME RIB OF BEEF 46**  
horseradish, spinach, black garlic

## desserts

**GOLDEN MILK AFFOGATO 8**  
cardamom, black pepper, cinnamon, espresso

**BUTTERMILK PANNA COTTA 13**  
elderflower, blackberry, tarragon

**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**