

THE SAVOY

— AT 21c

happy hour
5-6:30 Tues-Fri

**SHOTS OF OUR HOUSE BLEND
AMARO, WHISKEY OR RUM 2**

WELL SPIRITS 5

wine 8

FEATURED WHITE
ask your server for details

FEATURED RED
ask your server for details

CLARENDELLE ROSÉ
TORRE ORIA SPARKLING

drinks 8

WINGDING
palo santo infused vodka
cinnamon, lime, pineapple,
angostura

BANANA DAIQUIRI
puerto rican rum
housemade banana aperitif, lime

IF IT'S UP
amaro blend, black lime
coriander, lime

beer 5

BOULEVARD PALE ALE
BOULEVARD WHEAT
MILLER HIGH LIFE

SCALLOP "MOTOYAKI" 18
calabrian chili, garlic, lime

BELGIUM ENDIVE GRATIN 9
prosciutto, mornay

BRUSSELS SPROUT + ROMAINE "CEASAR" 10
parmesan, kohlrabi, brioche, anchovy

ROUGIE FOIE GRAS 18
pineapple "pain perdu" black truffle

SAVOY SMASH BURGER 15
american cheese, pickle,
mortadella, pommery mustard

MARYLAND BLUE CRAB "FINGERS" 16
viet-cajun butter

dessert

COCONUT AFFOGATO 7
pineapple, marcel espresso

ICE CREAM + SORBET 4
seasonal selection, by the scoop

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



*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.