

# 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

**CHESAPEAKE SOFT SHELL CRAB**  
**one 17**  
**two 24**  
n'duja, spinach, chestnut mushroom

**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.