

THE SAVOY

— AT 21c

happy hour
5-6:30 Tues-Fri

**SHOTS OF OUR HOUSE BLEND
AMARO, WHISKEY OR RUM 5**

WELL SPIRITS 5

wine 8

FEATURED WHITE
ask your server for details

FEATURED RED
ask your server for details

LONE BIRCH 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 4

BOULEVARD PALE ALE

BOULEVARD WHEAT

MILLER HIGH LIFE

MICHELOB ULTRA

QUIRK CHERRY BLOSSOM & LIME

SCALLOP "MOTOYAKI" 18
calabrian chili, garlic, lime

BUFALA BURRATA 13
raspberry, ramps, radicchio

PINK MOON OYSTERS 11
3 per order, on the half shell

CRUM'S HEIRLOOM LETTUCE "CEASAR" 10
parmesan, kohlrabi, romaine, 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
meyer lemon, green szechwan, caper

dessert

HONEY-THYME AFFOGATO 7
cooper's honey, 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.