# FIVE OAKS RESTAURANT

# **BREAKFAST**

4

All dishes are house-made with only the finest locally grown and sourced ingredients

# **SAVANNAH SUNRISE | 18**

Two eggs | center cut smoked bacon or sausage links | breakfast potatoes choice of bread

# DAUFUSKIE CRAB CAKE BENEDICT | 24

Lump crab cake | fried green tomatoes poached egg | micro greens | hollandaise

# PROSCIUTTO & MANCHEGO CROISSANT | 20

Prosciutto | scrambled eggs | Manchego cheese baked croissant served with breakfast potatoes

# **AVOCADO TARTINE | 17**

English muffin | citrus avocado smash | poached egg | pickled onion | julienned radish cotija cheese | house made chili crisp oil

# SOUTHERN BREAKFAST SHRIMP & GRITS | 25 GF

Creamy grits | Georgia shrimp | smoked sausage onions | peppers | creole | cheddar cheese

# WRAPS

#### THE HEALTHY CHOICE | 17

Scrambled egg whites | charred heirloom tomato mushroom crisps | fresh baby spinach tomato marscapone | toasted goat cheese sun dried tomato wrap

#### THE NEIGHBORHOOD | 18

Scrambled eggs | roasted potatoes | choice of bacon or sausage links | charred heirloom tomato caramelized onions & peppers | avocado | chili crisp Tillamook cheddar | flour tortilla

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

# GEORGIA'S SWEET SIDE

# **BUTTERMILK PANCAKES | 15**

Three pancakes | fresh berries whipped cream | maple syrup bacon or sausage

# CHALLAH BREAD FRENCH TOAST | 17

Thick sliced Challah | berry compote sweet marscapone cream

# ALA CARTE

Two eggs any style | 8 °F Breakfast potatoes | 5 °F

Two hash brown patties | 5 °F

Cup of grits | 6 GF

Center cut smoked bacon | 5 °F

Pork sausage Links | 5°

Bagel | 6 Cereal | 5

Danish | 6 Parfait | 8 °F

# BEVERAGES

#### Coffee & Hot Beverages

Featuring Savannah Coffee Roasters

Captain's Choice Regular or Decaf | 3 Swamp Fox Espresso | 3 Latte | 4 Chai Latte | 4 Cappuccino | 3 Hot Chocolate | 4

# Cold Beverages

Coke | 3
Diet Coke | 3
Coke Zero | 3
Sprite | 3
Sweet or Unsweet Tea | 3
Lemonade | 3
\*Tito's Bloody Mary | 16
\*La Marca Mimosa | 10

#### Hot Tea | 3 Featuring Steven Smith Tea

English Breakfast Black Jasmine Silver Tip Green Herbal Meadow Peppermint Big Hibiscus

English Breakfast Decaf

4

#### Milks | 4 Whole

2 % Chocolate Oat Almond Half & Half

#### Juices & Smoothies

Grapefruit | 4 Pineapple | 4 Orange juice | 4 Apple juice | 4 Cranberry | 4 Smoothie | 6

#### Please no substitutions ALLERGEN WARNING

We cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, fish, shellfish, egg, gluten or wheet allergies

\*Alcohol sales can begin at 8am Mon-Sat and Noon on Sunday

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# **SMALL PLATES**

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# LOW COUNTRY BOIL BOWL | 22 GF

Jumbo deveined tail on local shrimp | mini red potatoes smoked sausage | corn on the cob | boiled egg toasted baguette slices Beloved sauce served on side

# DAUFUSKIE CRAB CAKES | 18

Chef Baker's secret blend of sweet blue crabmeat & spices | remoulade sauce lemon

# SMOKED CHICKEN WINGS | 16GF

Six smoked chicken wings Tossed in your choice buffalo or garlic parmesan

# FIVE OAKS CHIPS | 10 GF

Crispy thick cut potato chips | shaved parmesan black truffle oil

# AVOCADO FRIES | 15 GF

Crispy masa battered avocado wedges chipotle ranch dipping sauce

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# ENTREES

# GARLIC & ROSEMARY LAMB | 32

Four Lamb Lollipops | garlic spinach risotto seasonal vegetables

# PAN SEARED OR GRILLED SALMON | 28 GF

Six ounce salmon | Savannah red rice sauteed greenbeans | lemon garnish

# SOUTHERN SUPPER SHRIMP & GRITS | 25 GF

Creamy grits | Georgia shrimp | smoked sausage onions | peppers | creole | cheddar cheese

#### **SMASH BURGER | 18**

Two Hunter Cattle Chuck & Short Rib patties American cheese | lettuce | tomato | onion Bread & Butter pickles | Spicy Russian dressing | brioche bun| garlic & parmesan fries (Gluten free bun available)

# RIBEYE | 30 GF

12 oz Bone in Hunter Cattle Ribeye | red wine demi-glace | smashed & baked parmesan red potatoes | seasonal vegetables

# SALADS LUMP CRABCAKE SALAD | 28

Daufuskie crab cake | Vertical Roots hydroponic greens | cherry tomatoes | pickled onions cucumbers | champagne vinaigrette served with side of Russian Rémoulade

# LOCAL ARTISIAN LETTUCES | 20GF

Vertical Roots hydroponic greens | grilled peaches candied pecans | watermelon radish | pickled red onion | champagne vinaigrette

# HOUSE SALAD | 12

Vertical Roots hydroponic greens | cherry tomatoes cucumber | pickled onion | croutons

# PROTEIN ADDITIONS GF

Shrimp | 8 Salmon | 8 Chicken breast | 6

# DRESSINGS & SAUCES GF

Ranch | Italian | Bleu Cheese Champagne Vinaigrette

# FIVE OAKS TAPRO

# SIGNATURE CRAFT COCKTAILS

# THE SAVANNAH OLD FASHIONED | 16

Featuring Savannah's first Bourbon since Prohibition

Savannah Bourbon original or honey Luxardo cherry | orange slice

#### SWEET BAY STREET | 16

Ketel One Peach & Orange Blossom Vodka cherry liqueur | peach schnapps ginger ale

#### TYBEE SIPPER | 16

Coconut Cartel Rum | pineapple juice orange juice | agave | lemon

# THE CLASSIC MARGARITA | 16

Casamingos Blanco Tequila | sweet & sour Triple Sec Served on the rocks

# THE DIRTY SOUTH MARTINI | 16

Gray Goose Vodka or Tanqueray Gin vermouth | olive juice & blue cheese olive garnish

# GEORGIA ON MY MIND | 16

Mount Gay Eclipse Dark Rum | Aperol peach schnapps | agave orange juice

# TITO'S BLOODY MARY | 16

Titos Vodka | Bloody Mary mix celery stalk | olives

#### MOCKTAILS

# NON- ALCOHOLIC OPTIONS

# PULASKI PUNCH | 13

Pineapple juice | orange juice | ginger beer hibiscus syrup

REFRESHER | 13
Blueberry | lemon | club soda
mint

LAVENDER LIFT | 13 Orange juice | lavender syrup club soda

# **SMALL PLATES**

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# LOCAL ARTISAN LETTUCES | 12 GF V

Vertical Roots hydroponic greens | grilled peaches | candied pecans | watermelon radish pickled red onion | champagne vinaigrette

# DAUFUSKIE CRAB CAKES | 18

Chef Baker's secret blend of sweet blue crabmeat & spices | remoulade sauce lemon

# TYBEE SHRIMP & GRIT MARTINI | 20

Local shrimp | sauteed sweet peppers | vidalia onion | fried grit cake | creamy shrimp gravy

# SMOKED CHICKEN WINGS | 16 GF

Six smoked chicken wings Tossed in your choice buffalo or garlic parmesan

# FIVE OAKS CHIPS | 10 GF

Crispy thick cut potato chips | shaved parmesan | black truffle oil

# AVOCADO FRIES | 15 GF

Crispy masa battered avocado wedges chipotle ranch dipping sauce

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# FIVE OAKS TAPROOM

# - OUR STORY -

Like our Spanish-moss-draped city herself, Hotel Indigo® Savannah Historic District is the perfect mix of old and new. Our building—known to locals as the "Grand Lady on the Bay" due to her sweeping size—was once 19th-century mega merchant Simon Guckenheimer's dry goods storage house and shop. It was filled with everything the South made best, from tobacco to canned peaches.

The 1940s and '50s brought a grocery store with the city's first true coffeehouse. Now, the Grand Lady stands as a charming boutique hotel with modern style in a vibrant Ellis Square setting that reflects the essence of Savannah's renowned historic district. After a delicious breakfast or cocktail at our lobby bar, immerse yourself in our neighborhood's rich culture at City Market, located right next door.

Market, located right next door.

Embark on one of the many fascinating tours Savannah has to offer; at least five of the city's iconic squares are located within roughly five blocks of our front door. Learn about the city's storied past before making your way down original cobblestone paths to famous River Street, where you can watch ships enter and exit the harbor while savoring Southern comfort food in restaurants that were once historic warehouses.

# WINE BY THE GLASS

# White & Rosé Wine

Proverb Chardonnay Modesto, CA 2022	glass   bottle	
Sea Sun Chardonnay Fairfield, CA 2022	13	52
Proverb Sauvignon Blanc Modesto, CA 2022	12	48
Emmolo Sauvignon Blanc Fairfield, CA 2023	13	52
Proverb Pinot Grigio	12	48
Modesto, CA 2022  Daou Rosé  Daos Palles CA 2022	14	56
Paso Robles, CA 2022  Proverb Rosé  Modesto, CA 2022	12	48
Kung Fu Girl Riesling Columbia Valley, WA 2023	13	52
Red Wine		
Proverb Cabernet Sauvignon Modesto, CA 2022	13	52
Liberty School Cabernet Paso Robles, CA 2021	14	56
Proverb Plnot Noir Modesto, CA 2022	13	52
Elouan Pinot Noir Willamette, OR 2021	14	56
Proverb Malbec Modesto, CA 2022	13	52
Maipe Malbec Mendoza, AR 2022	14	56
Proverb Merlot Modesto, CA 2022	13	52
Dante Merlot Oakville, CA 2019	14	56
Banfi Centine Red Blend Tuscany, IT	15	60
<b>Bubbles &amp; Sparkling</b>		
La Marca Prosecco Treviso, IT 2024	14	56
Piper Sonoma Brut	14	56

Sonoma, CA 2022