

DINNER

OUR ROOFTOP GARDEN AND HONEY BEE HIVE *Here at Hyatt Regency Savannah we love local! So much so that we have a rooftop garden providing us with fresh herbs and a bee hive with busy worker bees producing honey. The herbs and honey are hand selected and harvested seasonally by our Executive Chef Alison Houston for use in various Moss + Oak culinary masterpieces and beverages. The symbols below denote their inclusion.*

to start

low country she crab soup 9
lump blue crab, roasted cherry tomato

🌿 tomato & spring vegetable soup 8 GF
carolina gold rice

boiled peanut hummus 10
fresh market vegetables, flatbread, roasted garlic

🌿 fried green tomatoes 9
pimento cheese, bacon, cherry tomato relish

🐝 savannah bee honey glazed hot wings 12 GF
celery, blue cheese or ranch choice of: buffalo, peach, bbq, garlic parmesan, korean bbq rub, honey habanero rub, german curry



southern garden

🌿 sour apple and fennel salad 12
southern spring mix, raspberries, spiced yogurt dressing

caesar salad 14
romaine, shaved parmesan, roasted tomato, cornbread crouton, pimento caesar

southern cobb salad 16 GF
roasted chicken, georgia asher blue cheese, black eyed peas, bacon, egg, sweet corn, avocado, walnuts, cheddar dressing

🐝 sweet tea braised beets and georgia goat cheese salad 14
baby spinach, savannah bee honey vinaigrette, toasted almonds, goat cheese toast

+ add chicken 6
salmon 8*
georgia shrimp 8

signatures

🌿 shrimp & grits 24 GF
logan turnpike stone ground grits, wild caught shrimp, tasso ham

chicken-fried chicken 23
red skin mashed potatoes, green beans, traditional gravy

🌿 boneless beef short rib pot roast 22
roasted market vegetables, mashed potatoes, vidalia onion jus

m+o blackened salmon 25*GF
savannah red rice, kielbasa, bacon, preserved lemon, rooftop herbs

savannah boil 25* GF
shrimp, kielbasa, sweet corn, marble potatoes, old bay broth

southeast family farm's steaks GF*
lump crab mashed potatoes, market vegetables, m+o herb butter choice of: 12 oz ribeye steak 38
8 oz flat iron steak 26

breads

**choice of side*

m+o burger 16*+
two 3oz grassfed patties, pimento cheese, thick cut hickory smoked benton bacon, onion straws, spicy aioli

🌿 turkey burger 15+
swiss, tomato bacon jam, arugula

🌿 beyond burger 14+
vegan patty, vegan bun, heirloom apple mostarda, avocado, arugula, house pickles (no GMO's)

🌿 caprese flatbread 14
fresh mozzarella, oven dried tomatoes, basil parmesan puree, georgia olive oil, minus 8 balsamic

buffalo chicken flatbread 15
fried chicken, shaved celery, bleu cheese crumble, buffalo cream sauce

sides 5

french fries sweet potato tots
garden salad potato salad
caesar salad market vegetables

daily specials

Monday
buttermilk fried catfish & chips 12
malt vinegar fries, remoulade, lemon

Tuesday
baked mac & cheese 10
aged cheddar sauce, buttered ritz cracker topping

Wednesday
white cheddar patty melt 14
caramelized onion, dijon aioli

Thursday
chicken tender sandwich 13
house-made pickle aioli, romaine, brioche bun

Friday
low country flatbread 14
marinara sauce, marinated shrimp, kielbasa, benton bacon, grilled corn

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. GF = gluten free 🌿 = roof top herbs 🐝 = roof top honey bees.
All parties 6 persons or more will have an 18% service charge added to the check.