



# DINNER

OUR ROOFTOP GARDEN AND HONEY BEE HIVES *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 Sous Chef Matthew Hunt for use in various Moss + Oak culinary masterpieces and beverages. The symbols below denote their inclusion.*

## simple start

deviled eggs & ham 9  
*chives, herb oil*

boiled peanut hummus 11  
*fresh market vegetables, flatbread, roasted garlic* 🌿

fried green tomatoes 11  
*pimento cheese, bacon, cherry tomato relish*

fried brussel sprouts 9  
*benton's bacon lardon, balsamic glaze*

savannah hot wings 12  
*celery, blue cheese or ranch choice of one sauce: classic buffalo peach bbq, sweet chili soy* 🐝

georgia farms charcuterie 22  
*spotted trotter cured meats, sweet grass dairy cheeses, house olives, farmers market preserves*

## southern garden & soup

garlic roasted cauliflower 12  
*anson mills farro, feta cheese, spiced pecans, capers, collard greens, fresh lemon*

caesar salad 14  
*shaved pecorino, chopped egg, cornbread crouton caesar dressing*

southern cobb salad 17 GF  
*roasted chicken, georgia asher bleu cheese, black eyed peas, bacon, egg, sweet corn, avocado, walnuts, pimento dressing*

strawberry & georgia goat cheese salad 14  
*spicy greens, savannah bee honey vinaigrette, toasted hazelnuts, goat cheese*  
+ add chicken 5, salmon\* 8 or shrimp\* 8 🐝

low country shrimps crab soup 10  
*lump blue crab, roasted tomato*

tomato & vegetable soup 8  
GF  
*carolina gold rice*

## signatures

ribeye 38 GF  
*ribeye, herb butter, market vegetables, roasted baby potatoes*

blackened salmon\* 25 GF  
*savannah red rice, kielbasa, bacon, lemon oil, petite salad*

savannah fried chicken plate 23  
*Frid chicken, gravy, roasted market vegetable, red skinned mashed potatoes*

short ribs 24 GF  
*short rib pot roast, vidalia jus, roasted market vegetable, thyme mashed potatoes*

shrimp + grits\* 24 GF  
*logan turnpike stone ground grits, wild caught shrimp, tasso ham*

fish & chips 20  
*two 3oz atlantic cod, coleslaw, housemade tartar sauce, lemon*

## breads

*choice of side*

grass-fed natural angus burger 16 🌿  
*cherry tomato marmalade, Thomasville tomme, thick cut hickory smoked benton's bacon, onion straws, arugula*

buffalo chicken sandwich 16  
*lettuce, tomato, onion, pickle, fancy bleu cheese*

beyond burger 16  
*vegan patty, vegan bun, heirloom apple mostarda, avocado, arugula, house pickles* 🌿

blackened shrimp po boys\* 17  
*split-top bun, tomato, lettuce, pickled onion, spicy mayo*

## sides 6

*french fries      sweet potato tots*

*garden salad      coleslaw*

*caesar salad      market vegetables*

## flatbreads

pepperoni + sausage 15  
*pork sausage, shredded mozzarella, marinara*

caprese 14 🌿  
*fresh mozzarella, oven dried tomatoes, basil pesto, georgia olive oil, balsamic*

southeast family farms ham flatbread 15  
*dijonaise, sliced pickle, gouda*

blue crab flatbread 16  
*shaved fennel, artichokes, red onion, lemon dill sauce*

oven baked pretzel sticks 8  
*southbound beer queso, honey mustard*

## desserts

bourbon pecan pie 8  
*carmel sauce, candied pecans*

three layer moussé cake 8  
*berry compote, shaved chocolate*

salted caramel cheesecake 8  
*candied walnuts*

\*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.