



LUNCH

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

low country shꝛ crab soup 10
lump blue crab, roasted tomato

tomato + vegetable soup 8 GF 
carolina gold rice

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

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

fried brussel sprouts 10
benton's bacon lardon, minus 8 balsamic
glaze

southern garden

garlic roasted cauliflower 12
anson mills farro, local 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 blue
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, shrimp 8, salmon 8*

sides 6

french fries	sweet potato tots
house salad	coleslaw
caesar salad	market vegetables

mains

grass-fed natural angus burger 16
cherry tomato marmalade, thomasville tomme, thick cut
hickory smoked benton's bacon, onion straws, arugula,
choice of side

buffalo chicken sandwich 16
grilled or crispy, lettuce, tomato, onion, pickle, fancy bleu
cheese, choice of side

beyond burger 16 
vegan patty, vegan bun, heirloom apple mostarda,
avocado, arugula, house pickles, choice of side

blackened shrimp po boys* 
Split-top bun, tomato, lettuce, pickled onion,
spicy mayo, choice of side

grilled chicken melt 14
pretzel bun, honey mustard, sharp cheddar cheese, choice
of side

turkey bacon classic 13
oven roasted turkey breast, naturally cured bacon, aged
white cheddar, stone ground mustard aioli, thick whole
grain bread, choice of side

flatbread

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

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

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

desserts

bourbon peanut pie 8
Carmel sauce, candied pecans

three layer mouse cake 8
Berry compote, Shaved Chocolate

salted carmel cheese cake 8
Candied walnuts

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. All parties 6 persons or more will have an 18% service charge added to the check.



=rooftop honey bees.

GF= gluten free



= rooftop herbs