



OUR ROOFTOP GARDEN AND HONEY
BEEHIVES

Here at Hyatt Regency Savannah we love local! So much so that we have a rooftop garden providing us with fresh herbs and a beehive with busy worker bees producing honey. The herbs and honey are hand selected and harvested seasonally by our Executive Chef Hector Pabon for use in various Moss + Oak culinary masterpieces and beverages.

All Day-In Room Dining

Southern Garden & Soup

Caesar Salad 17 V

shaved parmesan, halved egg, roasted tomato, croutons,
caesar dressing
+ add grilled or fried chicken \$7 or shrimp \$9
Pairs well with Sweetwater 420 Ale or Kendall-Jackson
Chardonnay

Southern Cobb Salad 19 GF

black-eyed peas, corn, bleu cheese, egg, avocado, walnuts,
pimento dressing, choice of fried or grilled chicken
Pairs well with Rally Point Pilsner or White Zinfandel

Low Country She Crab Soup 14

lump crab, roasted tomato, microgreens
Pairs well with Stella Artois or Banfi Pinot Grigio

Silky Corn Soup 13 VGN

sweet corn salsa, chive oil
Pairs well with Stella Artois or Canvas Chardonnay

Simple Start

Deviled Eggs Trio 14 GF

*6 deviled egg halves
citrus-poached shrimp, crispy bacon lardon, crab
meat

Roasted Artichoke Hummus 16

carrots, celery sticks, watermelon radish
medallions, warm pita bread

Fried Green Tomatoes 16 V

pimento cheese, tomato jam, microgreens

Oven-Roasted Sticky Wings 17

tossed in your choice of five sauces: classic buffalo,
Big Daddy's BBQ sauce, spicy honey mustard, or
sweet teriyaki

Handhelds & Flatbreads

M&O Signature Burger 20

bibb lettuce, beefsteak tomatoes, herb and Dijon aioli,
havarti cheese, brioche bun
Pairs well with Blue Moon or Boen Pinot Noir

Buffalo Chicken Sandwich* 16

lettuce, tomato, pickles, onions, blue cheese dressing
Pairs well with IPA or Chateau Ste. Michelle Riesling

Beyond Burger 17

crispy onions, beefsteak tomatoes, lettuce, vegan herb
aioli, brioche bun
Pairs well with Stella Artois or Miraval Rose

Blackened Shrimp Po' Boys* 19

split-top bun, tomato, lettuce, pickled onions, spicy
aioli
Pairs well with Sweetwater 420 or McBride Sisters
Sauvignon Blanc

Big Daddy's BBQ Pulled Pork Sandwich 17

slow-cooked pork, coleslaw, seeded bun, Big Daddy's
BBQ sauce
Pairs well with Rally Point Pilsner or 1000 Stories
Zinfandel

Caprese Flatbread 17 V

pesto, buffalo mozzarella, shredded mozzarella,
roasted tomato
Pairs well with Blue Moon or Decoy Sauvignon
Blanc

Big Daddy's BBQ Chicken Flatbread 18

pulled smoked chicken, red onion, parmesan, bacon
lardons
Pairs well with Modelo Especial, or 1000 Stories
Zinfandel

Pepperoni + Sausage Flatbread 17

pepperoni, sausage, marinara, mozzarella
Pairs well with Sweetwater Pale Ale or Kaiken
Malbec

Sides 7.50

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

Desserts

Pecan Pie 11

caramel sauce, whipped cream

Cast Iron Brownie 11

Leopold's vegan vanilla ice cream

Wild Berry Cheesecake White Chocolate 13

cream cheese and mint creme fraiche

V- Vegetarian GF- Gluten Free

*** \$5 shared plated fee will be applied to salads, signature
dishes, burgers and sandwich entrees

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

*For parties of six (6) or more, a service charge or gratuity may be applied. Please ask your server for details.

*Allergen Advisory: Fried items may come into contact with seafood and other allergens. Please inform your server of any food allergies
prior to ordering.