

Ole Savannah

★ SOUTHERN TABLE & BAR ★

PARTY PLATTERS

★ first bites ★

	1/2 TRAY	FULL TRAY
“BACON AND EGGS”	\$25	\$50
Our Homemade deviled eggs sprinkled with smoked paprika and garnished with apple wood bacon		
PICK-N-LICK SHRIMP	\$38	\$76
Chilled shell on shrimp seasoned with Old Bay, Lime, Cilantro, served with Cocktail Sauce		
FRIED GREEN TOMATOES	\$35	\$65
Panko-Crusted Green Tomatoes, fried to a golden brown, garnished with cherry tomatoes, basil, and buttermilk ranch dressing		
CORN FRITTERS	\$25	\$50
Corn and green onion hush puppies, served with house made maple butter		
“SOUTHERN-STYLE BRISKET EGG ROLLS”		
Slow smoked brisket and pickled vegetable egg rolls with a sambal-honey dipping sauce.....	\$35	\$70
NEW ORLEANS BBQ SHRIMP		
Gulf shrimp sautéed with garlic, lemon, Worcestershire, and Creole spices served with a grilled baguette	\$45	\$90
OLE SAVANNAH HUMMUS		
Herbs, olive oil and roasted red pepper hummus served with pita crisps	\$25	\$50
SMOKED CHICKEN WINGS		
Our house smoked wings tossed in your choice of either our house made BBQ or Buffalo sauce.....	\$40	\$70

★ sliders ★

	1/2 TRAY	FULL TRAY
BEEF	\$30	\$60
Mini local Fleisher’s burgers with caramelized onions and dill pickles		
PULLED PORK	\$30	\$60
Smoked and chopped with coleslaw and BBQ sauce		
OYSTER PO’ BOY	\$30	\$60
Crisply fried with arugula and Cajun remolaude		

★ salads ★

	1/2 TRAY	FULL TRAY
BLACK KALE CAESAR	\$28	\$50
with anchovy vinaigrette, parmigiana, seasoned croutons ADD Chicken or Shrimp for an additional charge		
CRISP BABY ICEBERG WEDGE	\$28	\$50
with blue cheese dressing, grilled corn and crispy bacon		
COBB	\$35	\$70
with a sherry dijon vinaigrette, grilled chicken, blue cheese, bacon, avocado, tomato, and sliced egg		

★ sandwiches ★

	1/2 TRAY	FULL TRAY
PULLED PORK SANDWICH Slow Smoked Pork Shoulder w/ BBQ sauce on Brioche w/ Cole Slaw	\$35	\$70
CHOPPED BRISKET SANDWICH 18 Hour Hickory Smoked Brisket w/BBQ sauce on Brioche w/ Cole Slaw	\$35	\$70
GRILLED CHICKEN SANDWICH On Baguette w/ Tomato, Arugula & Lemon Mayo	\$35	\$70
FRIED GREEN TOMATO BLT Panko-Crusted Green Tomatoes Fried to Golden Brown, Crispy Bacon & Arugula	\$35	\$70
GRILLED VEGETABLE SANDWICH Portobello Mushrooms, Roasted Tomatoes, Zucchini, Sweet Peppers & Herb Mayo	\$35	\$70
FRIED CHICKEN SANDWICH w/ Avocado, Tomato, Arugula & Mayo	\$35	\$70
FRIED OYSTER PO BOY w/ Tomato, Lettuce & Cajun Remoulade	\$35	\$70

★ from the smoking room ★

PULLED PORK SHOULDER \$10 per pound
BEEF BRISKET \$15 per pound

BBQ CHICKEN \$ 6per pound
ST. LOUIS RIBS \$12 per pound

★ second bites ★

	1/2 TRAY	FULL TRAY
BLACKENED CATFISH Pan-seared blackened catfish served with grilled corn salsa	\$40	\$90
FRIED CATFISH Cornmeal crusted deep fried catfish served w/ Cajun remulade	\$40	\$90
NEW ORLEANS CHICKEN GUMBO Louisiana Smoked Chicken Gumbo, Andouille Sausage, Creole Spices & Rice	\$40	\$90
SEARED ATLANTIC SALMON W/Tomatillo-Pasilla Sauce	\$60	\$120
FRIED CHICKEN 24 Hour Buttermilk Brined Fried Chicken	\$40	\$80
LOW COUNTRY SHRIMP & GRITS Gulf Shrimp Sautéed w/ Bacon, Mushrooms & Green Onions Over a Bed of Anson Mills Grits	\$70	\$140

★ sides ★

	1/2 TRAY	FULL TRAY		1/2 TRAY	FULL TRAY
COLESLAW \$15 \$30			SEASONAL VEGETABLES \$20 \$40		
COLLARD GREENS \$20 \$40			BAKED BEANS \$20 \$40		
HOUSE-CUT FRIES \$20 \$40			MAC-N-CHEESE \$25 \$50		
MASHED AND GRAVY \$20 \$40			FRENCH GREEN BEANS \$20 \$40		
BISCUITS \$15 \$30					