

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 James Morin for use in various Moss + Oak culinary masterpieces and beverages. The symbols below denote their inclusion

simple starts

LOW COUNTRY SHE CRAB SOUP 8
lump blue crab, oven dried tomatoes

 **BOILED PEANUT HUMMUS 10**
fresh market vegetables, flatbread, roasted garlic

 **FRIED GREEN TOMATOES 9**
pimento cheese, bacon, tomato relish

 **WHITE SHRIMP BRUSCHETTA 15**
tomato, garlic, crusty bread, balsamic vinegar, georgia olive farms extra virgin oil

OVEN BAKED SAVANNAH BEE HONEY GLAZED HOT BAR WINGS 12 GF
chicken drumettes, celery, blue cheese

 **SOUTHEASTERN COUNTRY FARMS DEVILED HAM SPREAD 12**
herb biscuits, savannah bee honey, mustard

GEORGIA FARM CHARCUTERIE 22
spotted trotter cured meats, sweet grass dairy cheeses, house olives, farmers market fruit preserve



southern garden

GARLIC ROASTED CAULIFLOWER 12 GF
anson mills farro, local feta cheese, pinenut, kalamata, collard greens, fresh lemon

CAESAR SALAD 14 *
shaved pecorino, chopped egg, torn cornbread crouton

SOUTHERN COBB SALAD 16 GF
roasted chicken, georgia blue cheese, black eyed peas, bacon, egg, sweet corn, avocado, walnuts, pimento cheese dressing

STRAWBERRY AND GEORGIA GOAT CHEESE SALAD 14
spicy greens, savannah bee honey vinaigrette, toasted hazelnuts, goat cheese toast + add chicken 5, or georgia shrimp 6

moss + oak oven

 **CAPRESE FLAT BREAD 14**
fresh mozzarella, oven dried tomatoes, basil, georgia olive farms olive oil, balsamic fig syrup

SOUTHEASTERN FAMILY FARMS SHAVED HAM FLATBREAD 15
mustard, sliced pickle, gouda

 **SOUTHEAST FAMILY FARMS RIBEYE 38 GF ***
garlic roasted baby potatoes, market vegetables, bourbon butter

 **JOYCE FARMS ROASTED HALF CHICKEN 25**
garlic chives, heirloom carrots, chicken gravy

 **BONELESS BEEF SHORT RIB POT ROAST 22**
roasted market vegetables, thyme mashed potatoes, vidalia onion jus

CAST IRON SEARED SUSTAINABLE LINE CAUGHT FISH 27 GF *
anson mills gold rice and corn pudding, arugula greens, georgia olive farms olive oil

classic fare

GRASSFED NATURAL ANGUS BURGER 16
thick cut hickory smoked benton bacon, thomasville tomme, cherry tomato marmalade, crispy onion string

SWEET POTATO DUMPLINGS 19
mustard greens, baby peppers, pickled red onion, shaved cheese

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

BUTTERMILK FRIED CHICKEN 23
red skin mashed potatoes, green beans, traditional gravy