TREYLOR PARK • PLATTERS

\$100 PLATTERS

- FEEDS 8-10 PEOPLE -

CHARCUTERIE BOARD Chef's selection of cured meats, cheeses, and pickled vegetables

AVOCADO FRIES Panko crusted, lightly fried, served w/ Sriracha aioli topped with pico

BANANA PEPPERS

Fried banana peppers served w/ ranch

FRIED GREEN TOMATOES Tempura green tomato slices, pimento cheese, topped w/ red peppers & chives w/ a balsamic reduction

CHILI HUMMUS Pico de gallo, black olives, jalapenos, tortilla chips, cucumber slices

POKE SALAD

Soy glazed ahi on mixed greens tossed w/side of wasabi vinaigrette, pickled onions, cucumber kimchi, avocado, sesame seeds, pickled ginger, mango

GEORGIA HITCH SALAD

Toasted pecans, diced peaches, Vidalia onions, mixed greens, and feta, with your choice of dressing

CUCUMBER SALAD Diced cucumbers, cherry tomatoes, black olives, red onions, and chickpeas all with champagne vinaignette and topped with feta cheese crumbles

SHRIMP & GRITS TACOS

Crispy shrimp, fried grits bites, lettuce, chili aioli, & chimichurri topped with red peppers

AHI TUNA TACOS' Diced & marinated ahi tuna, apple slaw, on a bed of spring mix tossed in wasabi vinaigrette

VEGGIE TACOS Black beans, fajita veggies, guacamole, shredded mozzarella cheese

FISH TACOS

Fried fish topped with chili aioli and chow chow over iceburg lettuce, topped with diced banana peppers

MYIAGI BEEF TACOS Ribeye marinated in soy/ginger glaze, chili aioli, mixed greens tossed in a carrot ginger dressing, topped with pickled cauliflower & sesame seeds

FRENCH DIP FLATBREAD Shaved beef, onion marmalade, swiss cheese & garlic aioli, served with au jus

CAPRESE FLATBREAD Chimichurri, fresh mozzarella, cherry tomatoes, basil, balsamic vinaigrette, kosher salt, cracked pepper

APPLE PIE GRILLED CHEESE SANDWICH

Toasted brioche, cheddar cheese, applewood smoked bacon, apple pie filling, cut into finger sandwich portions

SLOPPY JOE SLIDERS Ground grass-fed beef in a house made sauce w/ banana peppers & American cheese

CHEESESTEAK EGG ROLLS Marinated ribeye, cheddar cheese, bell pepper, caramelized onions, beer cheese dipping sauce

\$125 PLATTERS

PB&J WINGS Crispy fried & tossed in a peanut/pecan butter w/ peach jam dipping sauce

BONELESS WINGS PB&J. Mivagi, or Buffalo

PINEAPPLE BBQ RIBS

Spicy pineapple BBQ sauce

SAVANNAH HOT CHICKEN AND WAFFLES

Belgian waffles, fried chicken, hot sauce, bourbon pecan maple syrup, and blueberry compote, topped with powdered sugar

LOW COUNTRY BOIL Fingerling potatoes, corn on the cob, andouille sausage, and shrimp all tossed in creamy seafood butter sauce

FISH & CHIPS Beer battered fresh catch, homemade potato wedges, and malt vinegar ajoli, served with lemon

\$30 PLATTERS

WAFFLE FRIES Big platter of waffle fries w/ ketchup

BACON BROWNIE Bacon baked into the brownie

BOURBON PECAN PIE Bourbon infused pecan pie

HOMEMADE COLLARDS HOMEMADE MAC & CHEESE

\$75 PLATTERS

CHICKEN FINGERS GRILLED CHEESE

BRUNCH PLATTERS
\$100 PLATTERS
- FEEDS 8-10 PEOPLE -

BACON, EGG, AND CHEESE FLATBREAD Alfredo sauce, bacon, cheddar and mozzarella cheese, and scrambled eggs with salt & pepper

CHICKEN BISCUITS Open faced buttermilk biscuits, lightly fried chicken breasts, scrambled eggs, and a side of sausage gravy

HITCH SMASH Smashed avocado creation with onion marmalade, topped with bacon, feta cheese & chili aioli, on brioche toast.

CLASSIC BREAKFAST Pancakes, bacon, and scrambled eggs

CHORIZO TACOS Crumbled chorizo, scrambled eggs, pico de gallo, avocado, & chili aioli

*Law requires us to inform you that consuming any raw or undercooked item could potentially result in food-borne illness. Rev. 2022.08.44



Treylor Park - Savannah 115 e. bay street savannah, ga

TREYLOR PARK - NOCATEE 158 MARKETSIDE PONTE VEDRA, FL

TREYLOR PARK - HITCH 300 DRAYTON STREET SAVANNAH, GA

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