

THE ORDINARY PUB

- SAVANNAH -
Executive Chef Sean Freeman



SOCIABLES

v. Fried Green Tomato Caprese

Fried green tomatoes, Mozzarella, house pesto, mixed greens, balsamic glaze. / 16

Pork Belly Donut Slides

3 pork belly slides, bacon onion jam. Maple bourbon. / 17

Duck Poutine

Pub fries, goat cheese, duck, red onion, duck gravy. / 18

Meatballs

4 lamb, beef, & pork meatballs, fried cabbage, orange gochujang glaze, sesame seeds, scallions. / 18

v. Olives & Cheese

Olives, Mozzarella, lemon rosemary, Trombone bread. / 16

Savannah Soup Society

A seasonal soup offering from our culinary team. / mkt

PUB•ISH

Chicken & Waffle Gyro

Fried chicken, herb Mascarpone cream, honey poblano drizzle, waffle gyro, maple bourbon syrup & grits. / 21

Duck Confit Tacos

Duck confit, pickled cabbage, radish, micro greens, orange gochujang glaze, & slaw. / 24

v. Veggie Tacos

Hibachi sautéed squash, zucchini, mushrooms, jalapeno ranch, quinoa, & slaw / 22

Savannah Burger

Duck butter basted beef & lamb patty, bacon pimento, arugula, jalapeños, & fries. / 22

Ordinary Burger

Duck butter basted beef & lamb patty, bacon, pesto, Mozzarella, fried green tomato, arugula, & fries. / 20

Forager Burger

Duck butter basted beef & lamb patty, sautéed mushrooms & onions, Swiss, arugula, & fries. / 23

BUTCHER

Southern Fried Bison

Fried tenderized bison, smashed potatoes, duck gravy, fried chili brussel sprouts, pickled red onions. / 31

Short Rib Hot Plate

Braised short rib, hot honey glaze, sesame seeds, pork creamed collards, corn bread, red wine jam / 33

Gator Bangers & Mash

Gator & pork sausage, smash potatoes, stout beef gravy, green pea petite salad, pickled red onions. / 29

Pork Ribeye

8 oz pork ribeye, stone ground Gouda cheese grits, seasonal veggies, spiced peach chutney. / 29

Fried Chicken

Fried chicken breast, spiced pepper sauce, twice cooked fingerling potatoes, gardenia, roasted red peppers. / 26

Steak Christopher

Grilled 8oz. NY Strip, twice cooked fingerling potatoes, seasonal veggies, duck fat hollandaise sauce. / 41
- only available rare, medium rare, & medium

FISHER

*Salmon Felix

Pan sautéed salmon, crab meat, caper relish, pork creamed collards, truffle oil. / 33

*Crab Cakes

Low Country crab cakes, charred tomato gravy, rainbow micro greens, fried capers, & charred lemon half. / 31

*Low Country Mac & Cheese

A pub classic - Shell pasta, sautéed shrimp, Andouille sausage, three cheese sauce, sun dried tomatoes. / 31

*Shrimp & Grits

Sautéed shrimp, langostino "chorizo", stone ground Gouda cheese grits, guajillo bbq aioli. / 32

SIDES & SUCH

SOCIABLES FIT FOR TWO

Sautéed seasonal vegetables. / 11

Fried sweet pepper brussels. / 11

Twice cooked fingerling potatoes. / 13

Hibachi style sautéed vegetables. / 12

Sautéed herb & garlic mushroom mix. / 10

Stone ground Gouda cheese grits. / 13

Smashed herb potatoes. / 11

Fried sweet corn bread. / 11

Pork creamed collard greens. / 11

FARMER

v. Big Salad

Rainbow radish, almonds, goat cheese, avocado, turmeric onions, roasted red peppers, honey balsamic vinaigrette, & fresh seasonal greens. / 21

v. Jackfruit Mac & Cheese

Seasonal jackfruit, shell pasta, sautéed oyster mushrooms, three cheese sauce. / 26

v. Wild Mushroom Pasta

Vegetable Pomodoro, sautéed wild mushrooms linguine, parmesan, fried basil. / 28

v. Salad Azul

Salt roasted beets, candied pecans, blueberries, goat cheese, onions Azul, blueberry maple vinaigrette, & fresh seasonal greens. / 24

v. denotes dish can be vegetarian friendly

21.4% Gratuity added to parties of 6 or more

THE CONSUMPTION OF RAW OR UNCOOKED FOODS SUCH AS MEAT, FISH, AND EGGS MAY CONTAIN HARMFUL BACTERIA AND MAY CAUSE SERIOUS ILLNESS OR DEATH

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- SAVANNAH -
Bar Curator & Mad Scientist Jessica Myers



SIMPLE

Mandatory Margarita

Blanco tequila, lime juice, agave nectar. / 13

And She Was (a clarified cocktail)

Gin, honey, lemon juice, pineapple juice. / 13

Whiskey Fix

Whiskey, fresh lemon juice, sugar, dehydrated
lemon wheel, cubed ice, Angostura bitters. / 12

Why Knot Apricot

Rum, apricot liquor, orgeat, fresh citrus,
grapefruit lavender bitters. / 13

Obvious Olive

Our house dirty martini, Queen olives infused gin
or vodka, dry vermouth, peppered olive oil,
Queens olives, olive bitters, served up. / 14

Old Fashioned

Bourbon, bitters, sugar. / 11

Negroni

Gin, sweet vermouth, Campari. / 12

Manhattan

Rye, sweet vermouth, bitters. / 11

French 75

Gin, sugar, lemon juice, bubbles. / 11

Bee's Knees

Gin, honey, lemon juice. / 11

Daiquiri

Rum, simple, lime, tiki bitters. / 12

BOLD

Bacon Old Fashioned

Bacon fat washed bourbon, demerara,
Angostura bitters, candied bacon. / 15

Savannah Breeze

Light & dark rum, pineapple & pomegranate juice, Chinola
passionfruit, orgeat, lime juice, Peychaud's bitters. / 14

Espresso Martini

Vodka, coffee liquor, coffee simple,
house made cold brew. / 14

Café Exprès Martini

Reposado tequila, coffee simple,
house made cold brew. / 16

The Labyrinth

Tequila, red bell pepper juice, lime juice, agave,
Japanese chili lime bitters, citrus sea salt rim. / 13

Appropriate Sazerac

BT Sazerac rye, absinthe spritz, aromatic,
cocktail bitters. / 15

Pitter Patter

Pineapple infused bourbon, falernum, lime,
pineapple, Angostura bitters. / 14

Bold Expressions

A fine spirit from our extensive list poured over a large
cube of ice from our partners, Crook Factory.

CAN BE EMPLOYED

No blind pigs or tigers, no
secret knocks, passwords, or
keys to remember here. Just a
elevated event cocktail room
that you need to know about to
enjoy. For info check out....



CLASSIC NECESSITIES

HAND CRAFTED MULES

Vodka Mule

Vodka, lime juice, ginger beer,
& dehydrated lime wheel. / 12

Bourbon Mule

Bourbon, lime juice, luxardo liqueur, ginger beer,
cherry, & dehydrated orange wheel. / 12

Mezcal Mule

Mezcal, lime juice, ginger beer,
& citrus sea salt rim. / 12

ZERO PROOF COCKTAILS

These cocktails are non alcoholic.

In Fine Fashion

Barley & bourbon tea blend, demerara, orange,
Angostura bitters, vanilla spritz. / 10

El & Tea

Lavender honey lemonade, crafted tonic. / 10

Oh No No - Groni

Non alcoholic gin, aperitif syrup, orange
bitters, non alcoholic sparkling riesling. / 10

SESSIONABLE COCKTAILS

Low proof cocktails

Currant Condition #2

Dolin blanc vermouth, lemon, simple syrup, cassis berry
shrub, creme de mure, mint. / 12

GiGi's G&T

Sloe gin, artisan tonic, seasonal submersion. / 12

From The Garden

Cocchi Americano, elderflower, lemon, agave,
bitters, soda, mint. / 12

Amaro Shakerato

Simply amaro & citrus. / 12

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