



## SHARABLE OR NOT

- House Brined Fried Pickles.....7**  
Tempura Cornmeal Batter, Chipotle Ranch
- Fried Green Tomato “Stack” .....9.5**  
Cornmeal Dusted Green Tomatoes, Southern Mustard Bacon Jam  
Feta Pimento Spread, Pepper Coulis, Micro Arugula
- Farmers Market Vegetable Crudite .....8**  
Seasonal and Local Organic Vegetables, Green Goddess &  
Buttermilk Chive Dipping Sauces 🌿 V Ⓞ
- Pan Seared Sea Scallops ..... 14.5**  
Sweet Corn Succotash, Carrot Silken, Frisee & Beet Salad  
Country Ham Crisp 🌿 Ⓞ

## SOUPS & GREENS

- Parmesan Caesar Salad..... 6**  
Romaine, Croutons, Parmesan Lace Basket
- Farmers Market Salad.....7**  
Canewater Farm Greens, Hoop House Tomatoes, Radish  
Local Seasonal Vegetables, Sweet Pimento Vinaigrette 🌿 Ⓞ V
- Southern Table Chophouse Salad ..... 9**  
Canewater Farms Mixed Greens, Roasted Butternut, Pickled  
Red Onions, Candied Pecans, Puffed Wild Rice Granola  
Maple Thyme Vinaigrette 🌿 V
- Beet and Goat Cheese Salad.....10**  
Arugula and Kale, Roasted Beets, Pistachio Crusted Chevre, Grilled  
Apples, Spiced Walnuts, Sherry Shallot Vinaigrette 🌿 Ⓞ V

- Smoked Corn Bisque.....6.25**  
Tomato Shallot Jam, Charred Scallion 🌿

## SMALL PLATES

- All Natural Chicken Flatbread..... 13**  
Andouille Sausage, Smoked Gouda, Grilled Corn, Carmalized  
Onions, Creole Tomato Sauce, Arugula
- Country Ham & Arugula “Pesto” Flatbread ..... 14**  
Country Ham, Feta, Baby Tomatoes, Fig Syrup
- Skidaway Shrimp and Lobster Cocktail ..... 18**  
Jumbo Domestic Shrimp, Poached Maine Lobster Meat  
Bloody Mary Cocktail Sauce, Lemon, Celery Salt, Pickled Okra 🌿 Ⓞ
- Pimento Croquette & Crab Experience ..... 15.50**  
Plantation Crab Cake, Mesclun Greens, Avocado, Tomato, Bacon  
Fried Pimento Cheese, Pickled Red Onions, Sherry Vinaigrette 🌿

## PLANTATION STANDARDS

- Roderic’s Southern Fried Chicken ..... 21**  
All Natural Chicken, Buttermilk Whips, String Beans Chicken Gravy
- Pan Seared Local Catch ..... MKT**  
Quinoa, Grilled Asparagus, Shaved Radish, Beurre Blanc 🌿 Ⓞ
- Mama’s Bacon Wrapped Meatloaf ..... 17**  
Whipped Yukon Gold Potatoes, String Beans, Mushroom Gravy
- Shrimp & Grits ..... 25**  
Andouille Grit Cake, Sautéed Spinach, Crawfish Creole Sauce Ⓞ

- Creole Steamed Mussels ..... 13**  
Prince Edward Island Mussels, Andouille, Tasso Ham, Tomatoes  
Lemon, Grilled Sourdough

## SERIOUS PLATES

- Smoked Airline Chicken Breast ..... 21**  
Grilled Corn and Leek Polenta Cake, Charred Kale, Chow-chow  
Apple Cider Gastrique
- Horseradish Crusted Beef Medallions ..... 28**  
Sweet Potato Gnocchi, Sautéed Kale, Kurobuta Bacon Lardons  
Mustard Maple Reduction 🌿
- Berkshire Pork Sausage Pappardelle ..... 24**  
House Made Egg Noodles, Local Okra, Jumbo Garlic, White Wine  
Calabrian Peppers
- Seared Scottish Salmon ..... 25**  
Pimento Canewater Farms Polenta, Sautéed Rainbow Swiss Chard  
Smoked Tomato Butter 🌿 Ⓞ
- Southern Style Crabcakes ..... 29**  
Okra and Tomato Fricassee, Coriander Scented Carrot Puree  
Creole Remoulade, Crisp Leeks 🌿
- Organic Vegetable Offering..... 15**  
Marinated Grilled Eggplant, Red Pepper Hummus, Sautéed Kale  
Toasted Pine Nuts 🌿 Ⓞ V

**\*Meet Some of our Proud Partners: Gourmet Foods International  
Halperns, Ipswich Shellfish Fish Market, Ambose Seafood  
Blue Marlin, NLaws Produce, Fresh & Wild Foragers**  
V - Items denoted are vegetarian and may be made vegan upon request  
*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*  
EXECUTIVE CHEF SAM BROD SOUS CHEF KEVIN SILK



## SIGNATURE COCKTAILS

- PLANTATION PALMER** ..... **9.95**  
Old Forth Vodka, Lemonade and Ice Tea
  - Skinny Paloma Margarita**..... **12**  
Tres Agaves Tequila, Fresh Squeezed Grapefruit & Lime Juice  
Agave Syrup, Topped With Club Soda For A Refreshing Fizz
  - 19th Hole** ..... **10.95**  
Old Forth Vodka or Gin, Fresh Lemon Juice, Simple Syrup and  
LaMarca Prosecco
  - Peach Bourbon Sour** ..... **10**  
Cooper’s Craft Bourbon, Muddled Peaches And Basil  
Homemade Sour Mix
  - Buzzin’ Blueberry Mojito** ..... **11**  
Savannah Spirits Rum, Muddled Blueberries, Mint  
And Lime Sweetened With Local Savannah Bee Company Honey
  - Georgia Mule**..... **11.95**  
Old Forth Vodka or Bourbon 18.21 Ginger Beer & Lime Juice
- \*\*\*ASK YOUR SERVER ABOUT OUR SEASONAL MARTINI\*\*\***

## WINE

- LWS (Landings Wine Selection)**
- Ca’Del Sarto** Pinot Grigio ..... **6/24**
- Rotation** Chardonnay ..... **6/24**
- Infamous Goose** Sauvignon Blanc..... **8/32**
- Bauer Haus** Riesling ..... **8/32**
- Cigar Box** Malbec ..... **7/28**
- La Griveliere** Cotes du Rhone ..... **7/28**
- Caposaldo** Chianti ..... **9/36**
- Heavyweight** Zinfandel ..... **9/36**

## WHITES

- Canyon Road** Pinot Grigio – California ..... **5.75/23**
- Canyon Road** Sauvignon Blanc – California..... **5.75/23**
- Canyon Road** Chardonnay – California ..... **5.75/23**
- Echo Bay** Sauvignon Blanc – New Zealand..... **8/32**
- Maso Canali** Pinot Grigio – Italy ..... **9/36**
- Custard** Chardonnay – California..... **10/36**
- Spellbound** Chardonnay – California..... **7.5/29**
- Kendall Jackson** Chardonnay – California ..... **9/36**
- Stag’s Leap** Chardonnay – California..... **14/55**
- Gerard Bertrand Cote Des Roses** Rose’ - France ..... **9/35**
- White Haven** Sauvignon Blanc - New Zealand..... **9/34**

## Reds

- Canyon Road** Cabernet Sauvignon – California ..... **5.75/23**
- Canyon Road** Merlot – California ..... **5.75/23**
- Canyon Road** Pinot Noir – California ..... **5.75/23**
- La Crema** Pinot Noir – California ..... **8/32**
- Erath** Pinot Noir – Oregon..... **9/36**
- Meiomi** Pinot Noir – California ..... **12/47**
- Parcel 41** Merlot – California..... **10/39**
- Seven Falls Cellars** – Cabernet Sauvignon – Washington. **10/40**
- Purple** Malbec – Argentina ..... **7/28**
- Del Rio** Claret – Oregon..... **10/30**
- Chianti Classic Riserva DOCG** Italy ..... **14/56**

## SPARKLING

- LaMarca** Prosecco - Italy ..... **8/32**
- Duc de Valmer Blanc de Blancs** Brut, France ..... **8/32**

## BEER

### DRAFTS

- Hop’lin IPA**..... **6**  
(Southbound Brewing Company, Savannah GA)
- Monday Night Blind Pirate IPA** ..... **6**
- Devil’s Backbone** ..... **6**
- Shock TOP** ..... **5**
- Stell Artois**..... **4.95**
- Guinness**..... **4.95**
- Miller Lite** ..... **2.95**
- Yeungling**..... **2.95**
- Bud Light** ..... **2.95**
- Red Hare**..... **5**

**\*\*\*ASK YOUR SERVER ABOUT ADDITIONAL DRAFT OPTIONS\*\*\***

### BOTTLES

- Angry Orchard Cider, Beck’s N/A, Budweiser, Coors Light**
- Corona Extra, Corona Light, Heineken**
- Heineken Light, Michelob Ultra, Samuel Adams**