PLANTATION
THE SOUTHERN TABLE

FROM THE PANTRY

Served with Choice of Potato Chips, French Fries, Crispy Onion Straws, Onion Rings, Sweet Potato Fries, Side Salad Cottage Cheese, Fresh Cut Fruit, Coleslaw-- *Additional Sides 3.90*

Bridge Special 9.50
3-Finger Sandwiches: Pimento Cheese, Chicken & Tuna Salad
Cup of Soup, Fresh Cut Fruit

Plantation Club 10.50
Roasted Turkey, Black Forest Ham, Applewood Smoked Bacon
Tomatoes, Lettuce, Mayo, Swiss & American on Sprouted Wheat

Chicken or Tuna Salad Croissant 10
Avocado, Sliced Tomato, Sprouts

Spicy Chicken Wrap 10.50
Blackened Grilled All Natural Chicken, Shredded Lettuce Tomato, Cheddar Cheese, Fried Onions
Spicy Ranch Dressing, Spinach Wrap

Local Tomato & Cheese Panini 11
Heirloom Tomatoes, Mozzarella Cheese, Arugula Pesto
Canewater Pepper Relish, Country Ham

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

SOUPS & GREENS

Smoked Corn Bisque 6.25
Tomato Shallot Jam, Charred Scallion

Soup of the Day 4.80
Chef's Daily Selection

Plantation Caesar Salad 6/9
Romaine Lettuce, Garlic Croutons, Classic Caesar Dressing

Farmers Market Salad 7/10
Canewater Greens, Hoop House Tomatoes, Shaved Radish
Local Vegetables, Sweet Pimento Vinaigrette GF

Plantation Cobb Salad 9
Romaine Lettuce, Avocado, Blue Cheese, Bacon, Tomatoes
Chopped Egg, Grilled Joyce Farms Chicken GF

Southern Blue Crab Salad 14
Canewater Greens, Baby Heirloom Tomatoes, Grilled Local Corn, Pickled Red Onion, Lemon Thyme Vinaigrette, Avocado, Toasted Almonds GF

Seared Scottish Salmon 18
Canewater Greens, Cucumber Tomato Relish, Pickled Red Onion, Lemon tarragon Vinaigrette GF

Add Grilled:
All Natural Chicken GF **6**
Grilled Scottish Salmon GF **7**
Grilled Shrimp GF **8**

FROM THE GRILL

All Dishes Served with Choice of Potato Chips, French Fries Crispy Onion Straws, Onion Rings, Sweet Potato Fries, Fruit Side Salad, Cottage Cheese, Coleslaw-- *Additional Sides 3.90*

Classic Prime Burger 10.8
Add Cheddar Cheese, Blue Cheese, American Cheese, Swiss Cheese, Pepper-Jack Cheese, Applewood Smoked Bacon
Over Hard Egg, BBQ Sauce, Avocado, Mushrooms
Fried or Sautéed Onions

Turkey Burger 10
Free-Range Turkey, Onion Marmalade, Chef Johan's Brioche Bun

Patty Melt 10.8
8 oz Prime Beef Patty, Caramelized Onions, Swiss Cheese
Toasted Marbled Rye Bread

Classic Reuben 13
Sliced Corned Beef, Sauerkraut, Swiss, 1000 Island
Marble Rye Bread

Tuna Melt 12
Plantation Tuna Salad, Cheddar Cheese, Griddled Tomatoes
Sourdough Bread

Grilled Chicken Paillard 15
Thinly Pounded Heritage Farms Chicken Breast, Wild Arugula
Grilled Savannah Peaches, Baby Heirloom Tomatoes
Black Pepper Gastrique, Extra Virgin Olive Oil, Lemon GF

PLANTATION
THE SOUTHERN TABLE

SIGNATURE COCKTAILS

Old Fourth Cucumber Martini 14
Old Fourth Gin, Muddled Cucumber, Fresh Squeezed Lemon Juice, Elderflower Liqueur – Served Up Or On The Rocks.

Paloma Margarita 12
1800 Tequila, Fresh Squeezed Grapefruit And Lime Juice Topped With Club Soda For A Refreshing Fizz.

Blackberry Mint Tea 12
Firefly Sweet Tea Vodka, Muddled Blackberries And Mint Simple Syrup, Topped With Champagne.

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.

White Lightning Apple Pie 10
Belle Isle Moonshine, Homemade Cinnamon Simple Syrup Fresh Squeezed Lemon Juice And A Splash Of Apple 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
Row Eleven Pinot Noir 9/36
Silver Palm Cabernet 9/36
Heavyweight Zinfandel 9/36

WHITES

Canyon Road Pinot Grigio – California 6/24
Canyon Road Sauvignon Blanc – California 6/24
Canyon Road Chardonnay – California 6/24
Flint and Steel Sauvignon Blanc – Napa Valley, CA 9/35
Maso Canali Pinot Grigio – Trentino-Alto Adige 9/36
Custard Chardonnay – Sonoma Valley, CA 10/36
Spellbound Chardonnay – Napa Valley, CA 7.5/29
Kendall Jackson Chardonnay – Sonoma County 9/36
Stag's Leap Chardonnay – Napa Valley, CA 55
Gerard Bertrand Cote Des Roses Rose' Languedoc-Roussillon, France ..... 9 / 35

REDS

Canyon Road Cabernet Sauvignon – California ..... 6 / 24
Canyon Road Merlot – California ..... 6 / 24
Canyon Road Cabernet Sauvignon – California ..... 6 / 24
La Crema Pinot Noir – Monterey, CA 8/32
Erath Pinot Noir – Willamette Valley, OR 9/36
Meiomi Pinot Noir – California 12/47
Parcel 41 Merlot – Napa Valley, CA 10/39
Seven Falls Cellars – Cabernet Sauvignon – Wahluke Slope Washington 7/28
Resolute Cabernet Sauvignon – Napa Valley, CA 12/48
Purple Malbec – Mendoza, Argentina 7/28
The Pundit Syrah – Columbia Valley, Washington 12/48

SPARKLING

LaMarca Prosecco - Veneto, Italy 8/32
Duc de Valmer Blanc de Blancs Brut Bourgogne, France 8/32
Villa Sandi Il Fresco Rose' – Veneto, Italy 40

BEER

DRAFTS

Hop'lin IPA $6.00
(Southbound Brewing Company, Savannah GA)
Service IPA $4.95
Monday Night Blind Pirate IPA $6.00
Devil's Backbone $6.00
Shock TOP $5.00
Stell Artois $4.95
Guiness $4.95
Miller Lite $2.95
Yeungling $2.95
Bud Light $2.95

******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