

# SAVIN BAR + KITCHEN

## SALADS

<b>Mixed Greens (V)</b> <i>mesclun greens, tomatoes, cucumbers, croutons, white balsamic</i>	[8]
<b>Chopped Salad (GF)</b> <i>tomatoes, bleu cheese, avocado, bacon, hard-boiled egg, white balsamic</i>	[12]
<b>Caesar (V)</b> <i>chopped romaine, shaved parmesan, croutons, homemade Caesar dressing*</i>	[11]
<b>Beet Salad (V)</b> <i>red &amp; yellow beets, oranges, sliced almonds, goat cheese, spinach</i>	[12]

add to any salad: salmon\*\* [9], shrimp [8], steak tips\*\* [7], grilled chicken [5]

## BRUNCH CLASSICS

<b>Oysters on the Half Shell*</b>	[12/half, 18/dozen]
<b>Stuffed French Toast</b> <i>cream cheese, fresh berries &amp; compote stuffed Texas toast, w/ powdered sugar</i>	[9]
<b>Pancakes</b> <i>2 pancakes, add chocolate chips or blueberries [+1 each]</i>	[10]
<b>Grilled Chicken Sandwich</b> <i>lettuce, tomato, onion, pickle, home fries</i>	[13]
<b>Chicken &amp; Biscuits</b> <i>fried chicken breast, honey butter, griddled biscuit, home fries</i>	[7/single, 13/double]
	add gravy [+2] add egg [+1.50]

## EGG-CITING DISHES

all EGG-CITING dishes served with home fries

<b>The Works</b> <i>2 eggs**, 2 pancakes, 2 pork sausage links, 2 slices of bacon, 2 slices of toast, fruit salad</i>	[15]
<b>Corned Beef Hash</b> <i>corned beef, potato, 2 over easy eggs*, toast</i>	[12]
<b>Brunch Burrito</b> <i>chorizo, scrambled eggs, cheddar cheese &amp; tomato in flour tortilla, topped w/ salsa verde, pico</i>	[14]
<b>Egg Sandwich</b> <i>2 eggs** on choice of bread</i>	[8]
<i>add cheddar, Swiss, or American cheese</i>	[+1/each]
<i>add ham, bacon, or pork sausage</i>	[+1/each]
<b>Three Egg Omelet</b> <i>with choice of toast</i>	[10]
<i>add mushrooms, spinach, tomato, peppers, or onions</i>	[+.50/each]
<i>add cheddar, Swiss, or American cheese</i>	[+1/each]
<i>add ham, bacon, or pork sausage</i>	[+1/each]
<b>Steak Tips &amp; Eggs</b> <i>grilled sirloin tips* **, chimichurri, 2 eggs* **</i>	[22]
<b>Brunch Burger* **</b> <i>over easy egg*, cheddar, bacon</i>	[13]
<b>Smoked Salmon Benedict</b> <i>smoked salmon, poached egg*, spinach, English muffin, hollandaise sauce</i>	[9/sgl, 17/dbl]
<b>Crab Cake Benedict</b> <i>pan seared crab cake, poached egg*, grilled ham, spinach, English muffin</i>	[9/sgl, 17/dbl]

## SIDES

<b>Egg**</b>	[3/one, 5/two, 7/three]	<b>White or Wheat Toast</b>	[2]
<b>Bacon, Ham, or Sausage</b>	[5]	<b>English Muffin</b>	[3]
<b>Home Fries</b>	[4]	<b>Two Biscuits with Garlic Butter</b>	[5]
<b>Griddled Pancake</b>	[4]	<b>Biscuit with Sausage Gravy</b>	[7]
<b>add chocolate chips, blueberries</b>	[+1/each]	<b>Bagel with Cream Cheese</b>	[5]
<b>French Toast 4 pieces</b>	[8]	<b>Croissant</b>	[3]
<b>Seasonal Fruit Salad (GF)</b>	[4/cup, 8/bowl]		

## BRUNCH COCKTAILS

<b>Grapefruit Bellini</b> <i>Combiér crème de pamplemousse rose, prosecco</i>	[10]
<b>Blackberry Bellini</b> <i>Combiér crème de mure, prosecco</i>	[10]
<b>Pink Elderflower Bellini</b> <i>elderflower liqueur, sparkling rose</i>	[10]
<b>Irish Breakfast</b> <i>Irish whiskey, butterscotch liqueur, orange juice</i>	[11]
<b>Caife Gaelach</b> <i>Irish whiskey, Bailey's, coffee, whipped cream</i>	[11]
<b>Stacked Bloody Mary</b> <i>vodka, house made spicy Bloody Mary mix, candied bacon, stuffed olives, pickle</i>	[13]
<b>Executive Mimosa</b> <i>orange vodka, triple sec, prosecco, orange juice</i>	[13]
<b>Grand Mimosa</b> <i>Grand Marnier, prosecco, orange juice</i>	[12]
<b>Rum Slide</b> <i>Don Q white rum, rumchata, chocolate liqueur, hot or iced coffee, whipped cream</i>	[10]

(GF) available gluten-free (N) contains nuts (V) vegetarian (DF) dairy free

\*Eating raw or undercooked eggs, meat or seafood/shellfish can be hazardous to your health.

\*\*Cooked to order, please specify temperature when ordering.

Please inform your server before ordering if you or anyone in your party has any food allergies or aversions.

A 20% gratuity will be added on all tables of 6 guests or more.

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## COCKTAILS

<b>Calico Jack</b> Don Q rum, Allspice Dram, Velvet Falernum, Honey, Angostura bitters	[12]
<b>Redline is Down</b> Eagle Rare bourbon, Combier rose, black walnut & Peychaud's bitters, lemon	[12]
<b>A 'Rye' Smile</b> Bulliet Rye, Carpano Antinca, Sherry, Cherry-Vanilla Bitters	[12]
<b>Crow's Nest</b> Sipsmith Gin, Celery bitters, Black Pepper, soda water	[11]
<b>Blueberry Basil Collins</b> Pearl Blueberry vodka, Basil syrup, lime juice	[11]
<b>Smokey Melon</b> Bozal mezcal, Lunazul blanco, Watermelon Shrub, lime juice	[12]
<b>Scandinavian Jellybean</b> Pearl Plum vodka, Aquavit, Luxardo Marachino, splash Cola	[12]
<b>House Margarita</b> tequila, triple sec, lime juice, lemon juice	[10]
<i>Spike your margarita! pomegranate / pink grapefruit / mango / blackberry / strawberry</i>	[+1]

## WHITES

<b>Primaterra</b> pinot grigio, Venizia, Italy	[9/gl, 34/btl]
<b>Hugh Hamilton 'Sallywag'</b> chardonnay, McLaren Vale, Australia	[9/gl, 34/btl]
<b>Seven Falls</b> chardonnay, Washington	[10/gl, 38/btl]
<b>Nautilus</b> sauvignon blanc, Marlborough, New Zealand	[10/gl, 38/btl]
<b>Domaine Jean-Luc Colombo</b> rosé, Rhone valley, France	[10/gl, 38/btl]
<b>Smith Winery</b> moscato, Valencia, Spain	[9/gl, 34/btl]
<b>Kehling-Gallot "Qvinterra"</b> riesling, Rheinhessen, Germany	[50/btl]
<b>Lagar D'Cervera</b> albarino, Rias Baixas, Spain	[52/btl]

## REDS

<b>Red Sangria</b>	[9/gl, 34/ptr]
<b>Rocca Delle 'Sasyr'</b> sangiovese/syrah, Tuscany, Italy	[9/gl, 34/btl]
<b>Washington Hills Winery</b> merlot, Washington	[9/gl, 34/btl]
<b>Contour</b> pinot noir, Napa, California	[9/gl, 34/btl]
<b>Catena</b> malbec, Mendoza, Argentina	[10/gl, 38/btl]
<b>Josh 'North Coast'</b> cabernet sauvignon, California	[10/gl, 38/btl]
<b>Hugh Hamilton 'Villain'</b> cabernet sauvignon, McLaren Vale, Australia	[14/gl, 54/btl]
<b>Chateau Bourbon "La Chapelle"</b> Mendoc, France	[63/btl]
<b>Cuvelier "Los Andes"</b> malbec, Vista Flores, Argentina	[64/btl]

## SPARKLING

<b>Mercat</b> cava brut, Barcelona, Spain	[9/gl, 34/btl]
<b>Bollicini</b> prosecco, Veneto, Italy	[9/gl, 34/btl]
<b>Primaterra</b> rose, Veneto, Italy	[9/gl, 34/btl]

## BOTTLED BEERS & CIDERS

<b>Allagash</b>	[7.50]	<b>Lagunitas IPA</b>	[6]
<b>Amstel Light</b>	[6.50]	<b>Long Trail IPA</b>	[6]
<b>Bantam Rojo</b>	[8]	<b>Magners Irish Cider</b>	[9.50]
<b>Bud Light</b>	[5]	<b>Miller Lite</b>	[5]
<b>Budweiser</b>	[5]	<b>Miller High Life</b>	[5]
<b>Coors Light</b>	[5]	<b>Michelob Ultra</b>	[5.50]
<b>Corona</b>	[6]	<b>Modello Especial</b>	[6.50]
<b>Corona Light</b>	[6]	<b>Narragansett 16oz</b>	[4.50]
<b>Dogfish Head 90 Minute IPA</b>	[9]	<b>Oscar Blues Dale's Pale Ale 19.2oz</b>	[6.50]
<b>Heineken</b>	[6]	<b>Pabst Blue Ribbon 16oz</b>	[4]
<b>Heineken 0.0 (NA)</b>	[5]	<b>Sam Adams Boston Lager</b>	[6]
<b>Ipswich Celia (GF)</b>	[9]	<b>Sam Adams Light</b>	[6]

Rotating Draught Selections Available *please ask your server*