

SAVIN BAR + KITCHEN

SALADS

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

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

SANDWICHES

Fish Sandwich <i>fried cod, pickles, lettuce, w/ tartar sauce on side</i>	[14]
SBK Burger* ** <i>lettuce, tomato, red onion</i>	[12]
Turkey Burger <i>lettuce, tomato, chipotle aioli on brioche bun</i>	[12]
Chicken Sandwich <i>(grilled or Southern fried) sriracha aioli, lettuce, tomato, red onion</i>	[13]
Homemade Falafel Burger (V) <i>chickpea patty, lettuce, tomato, cucumbers, tahini, goat cheese</i>	[12]

all sandwiches are served with French fries & pickle

add to any sandwich for [\$1] each: cheddar, Swiss, bleu, feta, mozzarella, American, bacon, roasted red peppers, fried onions, sautéed onions, sautéed mushrooms, avocado

SMALL PLATES

Oysters on the Half Shell*	[12/half, 18/dozen]
New England Clam Chowder	[4/c, 6/b]
Garlic Shrimp <i>sautéed shrimp with garlic bread, peppers, garlic butter & fresh herbs</i>	[14]
Train Wreck Fries <i>French fries, bacon, cherry peppers, cheddar, mozzarella, chipotle aioli</i>	[12]
Spinach & Artichoke Dip (V) <i>with corn tortilla chips</i>	[13]
Rosemary Chips (V) <i>with spicy sriracha aioli dip</i>	[6]
Pan-Seared Crab Cake <i>with creamy corn and asparagus</i>	[16]
Habanero Wings <i>fried lollipop drums, mango habanero sauce, jicama slaw, bleu cheese dressing</i>	[10]
Panko Crusted Chicken Strips <i>whiskey BBQ, Thai sweet chili or Buffalo sauce</i>	[11]
Calamari <i>with cherry peppers, grated Parmesan & marinara sauce</i>	[12]
Bang Bang Cauliflower (V) <i>tempura battered cauliflower, sweet Thai chili sauce</i>	[9]
Buffalo Chicken Quesadilla <i>with mozzarella, bleu cheese sauce</i>	[13]
Charcuterie Board <i>salami, capicola, Virginia ham, whipped roasted red pepper feta, hummus, grilled vegetables</i>	[16]

ENTREES

Mac & Cheese <i>cavatappi, bacon, buttery cracker crumbs</i>	[14] [19/chicken, 21/steak tips* **, 22/shrimp]
Mushroom Ravioli (V) <i>leeks, portabella mushroom, mixed herbs & garlic, brown butter & shaved Parmesan</i>	[18]
Chef's Bolognese <i>pappardelle with slow cooked pork & beef tomato sauce, shaved Parmesan</i>	[19]
Soy Marinated Steak Tips* ** <i>grilled sirloin tips, chimichurri sauce, garlic green beans, truffle French fries</i>	[22]
Fish & Chips <i>battered cod, French fries, Cole slaw, tartar sauce</i>	[18]
Seared Salmon* ** <i>seared salmon with corn & pea saffron broth, fingerling potatoes</i>	[23]
Atlantic Cod <i>bacon wrapped cod, Israeli couscous, broccoli, cherry tomato</i>	[22]

SIDES

garlic green beans [6] sautéed broccoli [7] side salad [mixed greens or Caesar] [6] truffle French fries [7] Cole slaw [3]

DESSERT

Ice Cream <i>one scoop of vanilla or chocolate ice cream</i>	[4]
Ice Cream Sandwich <i>vanilla or chocolate ice cream, chocolate chip cookies & whipped cream</i>	[11]
Chocolate Cake <i>fudgy-bottomed three-layer cake with rich chocolate icing</i>	[9]

(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.

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COCKTAILS

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

WHITES

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

REDS

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

SPARKLING

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

BOTTLED BEERS & CIDERS

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

Rotating Draught Selections Available *please ask your server*