

THE SAVOY

— AT 21c

happy hour
5-6:30 Tues-Fri

**SHOTS OF OUR HOUSE BLEND
AMARO, WHISKEY OR RUM 5**

WELL SPIRITS 5

wine 8

FEATURED WHITE
ask your server for details

FEATURED RED
ask your server for details

BELLULA ROSÉ

TORRE ORIA SPARKLING

drinks 8

PALOMA
blanco tequila
salted pink peppercorn cordial
lime, grapefruit soda

BANANA DAIQUIRI
puerto rican rum
housemade banana aperitif, lime

BRB
bourbon, rosemary, blackberry
pineapple

SALTY K-9
vodka, aperol, vermouth rouge
grapefruit, salt

beer 4

BOULEVARD PALE ALE

BOULEVARD WHEAT

MILLER HIGH LIFE

QUIRK CHERRY BLOSSOM & LIME

MAINE DIVER SCALLOP "ROCKEFELLER" 19
bacon, spinach, horseradish

SEASONAL GREENS 10
maitake, pine nut, quince, carmen pepper

SWEET PETITE OYSTERS 11
3 per order, on the half shell

CRUM'S HEIRLOOM "CEASAR" 10
gem lettuce, brioche, anchovy

ROUGIE FOIE GRAS 19
focaccia, green olive, giardiniera

SAVOY SMASH BURGER 15
american cheese, pickle
mortadella, pommery mustard

MARYLAND BLUE CRAB "FINGERS" 19
red pepper rouille

dessert

RYE AFFOGATO 10
marion milling rye, marcell espresso

ICE CREAM + SORBET 4
seasonal selection, by the scoop

DIRECTOR OF F&B TAYLOR TANTILLO
BAR MANAGER VAN ZARR
F&B MANAGER ANDREW CRAWFORD
CHEF DE CUISINE JOHN KENNEDY
SOUS CHEF AUSTIN SUEDMEYER
PASTRY CHEF TIA THROCKMORTON



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.