

NEIGHBORHOOD KITCHEN & BAR

# EAST END

PROVISIONS

## STARTERS

HUMMUS	\$6
<i>roasted garlic and herb with toasted Naan</i>	
SPINACH & FARMER'S CHEESE DIP	\$8
<i>onion, garlic, cumin, ginger, with chick pea poppadum</i>	
<b>GF</b> HOUSE TABBOULEH	\$7
<i>Wild rice, red quinoa, parsley, mint, lemon, coriander, romaine</i>	
WINGS	\$12
<i>sweet and spicy sumac glaze, served with feta ranch</i>	
<b>GF</b> FRIED GREEN TOMATOES	\$8
<i>buckwheat &amp; cornmeal breading, harissa spread</i>	
CHEESE BOARD	\$16
<i>selection of local cheeses and accoutrements</i>	

## SANDWICHES

GREEK SALMON WRAP*	\$11
<i>lettuce, tomato, red onion, kalamata tapenade, cucumber-feta ranch dressing</i>	
BERBERE ROAST BEEF*	\$12
<i>sweet-brined cabbage, swiss, horseradish aioli, rye</i>	
MERGUEZ LAMB BURGER*	\$12
<i>lettuce, tomato, yogurt, cucumber-yogurt salad</i>	
GRILLED CHEESE	\$9
<i>goat cheese, cheddar, Capital Bee Co. honey, apple, sour dough</i>	
ZA'ATAR CHICKEN BURGER	\$11
<i>lettuce, tomato, pepper jack, lemon-oregano aioli</i>	
TURKEY TAPENADE HOAGIE	\$10
<i>lettuce, tomato, kalamata tapenade, cucumber-yogurt salad</i>	
SHORT RIB BURGER*	\$12
<i>lettuce, tomato, cheddar, fried onions, harissa aioli</i>	

## SOUPS & SALADS

ADD CHICKEN, SALMON, SHRIMP \$5	
BEET & ARUGULA	\$11
<i>goat cheese, spiced pumpkin seeds, orange, orange vinaigrette</i>	
HOUSE SALAD	\$8
<i>cucumber, red onion, cherry tomato, lemon-basil vinaigrette</i>	
GREEK SALAD	\$11
<i>cherry tomato, red onion, kalamata olives, toasted pine nuts, feta, cucumber-feta ranch dressing</i>	
SHRIMP COCONUT CURRY SOUP	\$6
<i>yellow curry, coconut milk, onion, carrot, celery, garlic, shrimp</i>	
SOUP OF THE DAY	\$6

## MAINS

PORK TENDERLOIN*	\$25
<i>spice rub, saffron rice, collard greens, peach-onion chutney</i>	
ORANGE-HONEY GLAZED SALMON*	\$23
<i>curried yellow squash casserole, sweet pea puree, fried onions</i>	
FILET*	\$28
<i>turnip and potato gratin, haricot vert, szechuan pepper cream</i>	
BRAISED LAMB TAGINE*	\$24
<i>apricot, almond, onion, carrot, ginger, green onion, basmati rice</i>	
<b>GF</b> SPAGHETTI	\$18
<i>Falafel, berbere, caramelized onion, marinara with gluten free spaghetti</i>	

## SIDES

SWEET POTATO & BRUSSELS-SPROUTS HASH WITH BACON	\$5
FRESH-CUT FRIES	\$4
CUCUMBER-YOGURT SALAD	\$4



GASLIGHT GROUP

\*\*DEDICATED GLUTEN FREE FRYER\*\*

6.MATTHEW'S eatery | savannah



\*CONSUMING RAW OR UNDER-COOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR RISK OF FOOD-BORNE ILLNESS\*