

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 pita chips</i>	
GF HOUSE TABBOULEH	\$8
<i>wild rice, red quinoa, parsley, mint, lemon, coriander, romaine, tomato</i>	
GF PORK RINDS	\$10
<i>Merguez seasoned, served with lime crema & harissa</i>	
GF WINGS	\$12
<i>sweet and spicy sumac glaze, served with feta ranch</i>	
GF FRIED GREEN TOMATOES	\$10
<i>Cornmeal breading, apple-carrot slaw, harissa</i>	
CHEESE BOARD	\$16
<i>selection of local cheeses and accoutrements</i>	

SANDWICHES

GLUTEN FREE BUN	\$2
GREEK SALMON WRAP*	\$13
<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, lemon-oregano aioli</i>	
GRILLED CHEESE	\$10
<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>	
SHORT RIB BURGER*	\$12
<i>lettuce, tomato, cheddar, fried onions, harissa aioli</i>	
GRILLED SHRIMP PO' BOY	\$15
<i>Orange-sesame & apple slaw, sriracha mayo, hoagie roll</i>	

SOUPS & SALADS

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

MAINS

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

SIDES

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

6. MATTHEW'S
eatery | savannah

THE **5** SPOT

GASLIGHT
GROUP

BLOWIN' SMOKE
SOUTHERN CANTINA

Abes
on
Lincoln

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

DEDICATED GLUTEN FREE FRYER