



*Feature your restaurant in Savannah's finest lodging properties through the*

# CONCIERGE DINING PORTFOLIO

Dining is among the top activities for Savannah's 14 million annual overnight guests. Reach them where they stay by featuring your menu in the **Concierge Dining Portfolio**. This exclusive publication occupies prime real estate in the lobbies of more than 75 hotels and bed & breakfasts.

With full-color spreads featuring menu listings and appetizing photos, this high-quality hardback book is sure to entice guests to visit your restaurant. It is published annually, so you can update your photos and menu offerings each year.



*"As a Destination Luxury Hotel, we truly dive into what makes Savannah, well Savannah. Through the Concierge Dining Portfolio, we are able to share some of the best local favorites with our visitors. It really gives our guests a place to see what's out there and to experience Savannah's amazing culinary scene."*

ELISE YARRISON, PERRY LANE HOTEL



# CHURCHILL'S

RESTAURANT | ROOFTOP BAR | PUB | PRIVATE EVENTS

## Starters

### Pimento Cheese Croquettes

Crispy fried croquettes with our house pimento cheese. Served with Ranch dressing.

### Sausage Balls

Fresh and moist sausage baked in puff pastry. Served with our house-made French dressing.

### Georgia Lump Crab Cakes

2 lump crab cakes served with a classic remoulade and stone greens.

### Giant, Soft Bavarian Pretzel

Served with a spicy mustard dipping sauce and beer cheese.

### Seatch Egg

Soft-boiled egg wrapped in sautéed onion and breadcrumbs. Fried in a golden brown and served with HP sauce.

### Spinach Artichoke Dip

Spiced with chorizo cheese, mushrooms, and balsamic syrup.

### Fried Green Tomatoes

Sliced french onion and served with a dill aioli sauce.

### Oysters On The Half Shell

Half Shell | 3 Oysters  
Served raw or steamed.

## Sandwiches

### Churchill's Burger

Angus beef rib & chuck blend with house pickles, cheddar cheese, american cheese, onion, tomato, pickled onion, and house sauce.

### Crab Cake Sandwich

Lump crab cake served on a brioche bun with special sauce.

### Beacon Burger

Yankee beef topped with white cheddar, onion, tomato, and onion.

### English Dip

Shaved Angus Beef rib eye, yellow onion served with sweet tangy popovers, and white cheddar. Served with Ai Jus.

## Soup & Salad

### French Onion Soup

Rich beef pot-au-feu with caramelized onions. Topped with cheddar crostini and melted gruyere cheese.

### She Crab Soup cup | bowl

A blend of rich cream, sherry wine, and fresh blue crab meat.

### Britain's Mixed Greens

Arugula, Mixed field greens, sautéed pecans, English cucumber, watermelon, blueberries and citrus. Add Chicken | Shrimp | Salmon | Fish

### Chicken B.A.T. Salad

Fresh sliced field greens with cheddar, bacon, red onion, tomato, and avocado. Your choice of food or grilled chicken, and choice of dressing.

## Homemade Pies

### Steak & Ale Pie

Yankee Angus Beef patty, topped with onion, Cheddar, Mashed, & Duxes - mushrooms. In a hot buttery pie. Served inside a homemade flaky pastry.

### Cottage Pie

Steamed ground beef topped with creamy mashed potatoes, peas, carrots, and onion.

### Chicken Pot Pie

Braised chicken breast with potatoes, peas, and carrots inside a homemade flaky pastry.

### Wild Mushroom Lentil Pie

Carrots, onion, wild mushrooms, and lentils. Served with red wine and topped with sautéed potatoes. 100% vegetarian.

## Brunch

Available Saturday & Sunday

### Branch Board

Warm waffles, bacon, fresh fruit, buttermilk biscuits with strawberry preserves, sausage sausage, syrup & two size fruit carts.

### Crab Cake Dinner

Stone ground grits, fried green onions, crab cake, topped with poached egg and hollandaise.

## Mains

### Fish & Chips

Bone-in Halibut served with house fries, Ketchup sauce w/ fresh onion, and our Churchill's tartar sauce.

### Bangers & Mash

English style pork sausages, creamy mashed potatoes, and caramelized onion gravy.

### Guinness Meatloaf

House made meatloaf with creamy mashed potatoes and green beans. Topped with our Black & Tan Onion Rings and BBQ sauce.

### Shrimp & Grits

Shrimp with Tomato, herb popovers, Creamed mushrooms, and caramelized onion in a seasonal garlic cream sauce. Served over cheddar grits.

### Blackened Snapper

Red Snapper with Tomato, herb popovers, Creamed mushrooms, and caramelized onion in a seasonal garlic cream sauce. Served over cheddar grits.

### Prime Rib & Yorkshire Pudding

Slow roasted and sliced prime rib with Yorkshire pudding and homemade beef gravy. Served with mashed potatoes, Horseradish may and green beans.

### Crab Cake Dinner

Large lump crab cakes with sautéed mushrooms served with fresh green beans and garlic mashed potatoes.

### Fillet

One Fillet topped with red onion marmalade served with garlic mashed potatoes and pan-fried brown onions.

### Full English Breakfast

Fresh fried eggs, sausage, a couple rashers of streaky bacon, baked beans, mushrooms, grilled tomatoes, and hotfried toast.

### Chicken and Waffles

Marinated chicken breast served over Belgian waffles with fresh fruit and maple syrup.

FIND OUR FULL BRUNCH, LUNCH, & DINNER MENU: CHURCHILLSONSBAY.COM



## DINNER STARTERS

|   |   |    |
|---|---|----|
| GA SHRIMP BISQUE                              | smoked shrimp, pasta, sherry vinegar reduction  | 14 |
| TOSSED  | aged lettuce, grapes, blue cheese, cornbread croutons, pickled red onion, bacon-sorghum dressing, spiced pecans | 14 |
| PANZANELLA                                    | grilled eye, caper dressing, parmesan, basil, tomato, ricotta, shallot, caramelized anchovy                     | 14 |
| SHRIMP & CRITS                                | aged cheddar, tomato, shallot, bacon, broiled parmesan  | 16 |
| AWARD WINNING (FOR REAL) CRISPY CHICKEN WINGS | sticky honey, sauce, chipotle mayo  | 17 |
| CHARCUTERIE BOARD                             | house made selection and accompaniments, changes regularly  | 23 |

## MAINS

|                      |   |     |
|----------------------|---|-----|
| RED BEANS & RISOTTO  | hoity hoity, corn chow chow, chik'ny, shrimp, scallop vinaigrette, hot sauce, cornbread crouton   | 30  |
| MARKET FISH          | butterbean succotash, corn, bell pepper, tasso ham, creamy corn puree                             | MKT |
| GRILLED TROUT        | roasted garlic, herb, lemon, pine nut   | 36  |
| FRIED CHICKEN THIGHS | bell & onion chicken, molé & cheese, hot honey spicy ranch, pickles                               | 39  |
| BONE-IN CHOP         | thick cut pork chop, fried brussels sprouts, pickled onion, double mustard cream sauce            | 48  |
| ROAST                | slow roasted beef, baby carrots, pearl onion, peas, creamy crushed potatoes, horseradish, chives  | 34  |
| CHEESEBURGER         | special sauce, lettuce, tomato, onion, pickles, american cheese, fries                            | 21  |
| NY STRIP             | wood fire grilled, sweet potato fries, blue cheese, sorghum butter, balsamic onion jam, béarnaise | 54  |

## SIDES

|                          |  |  |
|--------------------------|--|--|
| MAC & CHEESE             | cheddar, parmesan, whole grain mustard |  |
| CHEESE GRITS             | aged cheddar, cornmeal                 |  |
| BUTTERMILK RYE CORNBREAD | seasonary honey butter                 |  |
| PEAS & EGG-NOODLES       | bacon, lemon, black pepper             |  |
| CREAMY CRUSHED POTATOES  | horseradish, chive                     |  |
| OKRA & TOMATOES          | crème fraiche, cornmeal cracker        |  |
| SWEET POTATO FRIES       | sorghum butter, blue cheese            |  |
| BRUSSELS                 | shalli garlic oil, pickled onion       |  |

\$9 each / 3 for \$22

20% gratuity will be added to all parties of 8 or more

\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness. Let sure is delicious!

## SPECIFICATIONS

- Provide your menu and one to four photos of your choice, and our in-house designer will create a beautiful two-page spread that captures the essence of your restaurant.
- Your menu must fit in an 8.5" x 11" space, and must be submitted in a PDF format. If you have a large menu, it is best to choose a sampling of 10-15 of your best-selling items.
- Photos must be 300 dpi, and can be jpg, png, or tif format.
- Menus and photos must be submitted to the TLC by **Friday, August 16, 2024.**

OPTION AVAILABLE TO PROVIDE YOUR OWN CUSTOMIZED TWO-PAGE SPREAD DESIGN UPON REQUEST.