

SAVOR

bar & kitchen

Bar Menu:

Hummus \$8.00 

Grilled Pita, Carrots, Celery, Broccoli
Harissa

Southern-Fried Chicken Skins \$10.00

Hot Sauce, Honey, Scallion 

Cajun Shrimp Skewers \$12.00

Peach Pepper Jelly

Baby Back Bites \$10.00 

Honey BBQ Sauce

Wings 12 for \$12.00

Buffalo or BBQ
Carrot & Celery Sticks
Bleu Cheese Dressing

Quesadilla \$9.00 

Pico De Gallo, Guacamole, Sour Cream
Chicken / \$12 Shrimp / \$14

Mussels' Skillet \$12.00 

Garlic, White Wine, Sea Salt, Grilled Bread

Caesar Salad \$10.00 

Chopped Romaine, Pecorino Cheese, Garlic
Crouton, Cherry Tomatoes
Add Chicken \$4.00 Add Salmon \$6.00

Fresh Beef Steak Tomato &

Mozzarella Salad \$12.00 

Herb-Pecan Pesto, Balsamic Vinegar,
Truffle Oil

From the Grill:

Served with Fries

 **Classic Burger** \$13.00

Tomato, Onion, Cheddar, Leaf Lettuce,
Brioche Bun

 **Tower Burger** \$15.00

Ham, Tomato, Nueske's Bacon, Fried Egg,
Leaf Lettuce, Brioche Bun

 **Crab Cake Burger** \$15.00

Avocado, Leaf Lettuce, Chipotle Aioli,
Brioche Bun

Veggie Burger \$10.00

Black Bean, Cilantro, Garlic, Avocado
Sundried Tomato Aioli, Fried Green Tomato,
Leaf Lettuce, Brioche Bun

3 Pulled Pork Sliders \$12.00

South Carolina BBQ Sauce, Cole Slaw,
Baked Biscuits

Fried Chicken Sandwich \$13.00

Fresno Chile Slaw, Whole Grain Honey
Mustard, 7 Grain Bread

 **2 Fish Tacos** \$14.00

Fried Cod, Guacamole, Jalapeno Ranch,
Tomato, Napa Cabbage

Executive Chef Robert Chaffin and Restaurant Chef John Bjorge

Our mission is to incorporate locally sourced and organic ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness. Groups of eight or more will be subject to an automatic 18% Gratuity added to the final check.