


Intriguing Intros

Southern Fried Chicken Skins / 10.00
Hot Sauce, Honey, Scallion

3 Pulled Pork Sliders / 12.00
South Carolina BBQ Sauce, Cole Slaw,
Fresh Baked Biscuits

Cajun Shrimp Skewers / 12.00
Wicked Okra, Peach Pepper Sauce

Mussels' Skillet / 12.00 
Garlic, White Wine, Sea Salt, Grilled Bread

Baked Portobello Caps / 10.00
Carrot, Celery, Shallot, Bleu Cheese Bechamel

Crawfish Beignets / 10.00
Tabasco Syrup

From The Grill

*Includes Choice of Sweet and Spicy Slaw,
Fries, Sweet Potato Fries or Side Salad and
Wickles Pickle*

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

Fried Chicken Sandwich / 13.00
Fresno Chile Slaw, Whole Grain Honey Mustard,
7 Grain Bread

Veggie Burger / 10.00
Black Bean, Cilantro, Garlic, Sundried Tomato
Aioli, Avocado, Leaf Lettuce, Fried Green Tomato,
Brioche Bun


2 Fish Tacos / 14.00 
Fried Cod, Guacamole, Jalapeno Ranch, Tomato
Napa Cabbage

SAVOR

bar & kitchen


Dinner

Crafted Soups & Salads

Tomato Bisque / Cup 4.00 Bowl 8.00 
Corn Bread


She Crab Soup / Cup 5.00 Bowl 8.00
Jumbo Lump Crab, Mace, Sherry Wine


Salads

Baby Tuscan Kale Salad / 10.00 
Lemon Segments, Toasted Almonds, Parmesan Cheese
Fried Garlic and Honey-Cider Vinaigrette

Caesar Salad / 10.00 
Chopped Romaine, Pecorino Cheese, Garlic Croutons,
Cherry Tomatoes

Add Chicken 4.00 Add Salmon 6.00

Chopped Salad / 13.00 
Mixed Greens, Egg, Applewood Bacon, Red Onion,
Cucumber, Bleu Cheese, Topped With Avocado,
Tossed in Lemon Vinaigrette


Steak Salad / 15.00 
Spinach, Peppadew, Yellow Tomato, Candied Walnuts,
Blueberry Vinaigrette

Fresh Tomato & Mozzarella Salad / 12.00
Herb-Pecan Pesto, Balsamic Vinegar, Truffle Oil

Savor Salad / 12.00
Grilled Chicken, Southern Belle Bourbon Goat Cheese,
Candied Pecans, Peaches, Riesling Vinaigrette
Alabama's rural Limestone County

A la Carte Entrées

Grilled Scottish Salmon / 22.00 
Corn, Lobster, Edamame, Brown Butter

Blackened Yellowfin Tuna / 24.00 
Smoked Corn Sauce, Red Bean Salsa
Roasted Red Pepper Sour Cream

Pan Seared Jumbo Scallops / 24.00
Citrus Herb Cream Sauce, Truffle Oil

Pecan Crusted Flounder / 23.00
Honey Butter Sauce

Joyce Farms Organic Chicken Breast / 18.00
**Stuffed with Goat Cheese and Sundried
Tomato Dijon Mustard Cream Sauce**

Joyce Farms
Winston-Salem, North Carolina 

Crispy Butterflied Smoked Pork Chop / 24.00
Wild Mushroom & Brie Gravy
Heritage Farms, Bowdon, Georgia

8 oz Center Cut Prime Filet of Beef / 45.00
Onion, Shiitake, Red Wine Demi-Glace

16 oz Ribeye / 32.00
Five Spice Chorizo Demi-Glace Mushrooms

Braised Lamb Shank / 25.00
Roasted Tomato, Tomato Demi

Butternut Squash Ravioli / 18.00
Bartlett Pear and Sage Cream Sauce

Spotlight

Chicken Pot Pie \$16.00
Slow Roasted Chicken, Carrots, Celery, Shallots

Southern Meatloaf \$15.00
Crispy Onions, Mashed Potatoes, Green Beans,
Nueske's Bacon and Rosemary BBQ Sauce

Southern Fried Chicken \$16.00
Pepper Gravy, Mashed Potatoes, Green Beans

Along Side

Fries / 5.00
Garlic, Herbs

Twice-Baked Stuffed Potato / 5.00
Baked Mac & Cheese / 5.00

Our Signature Six-Cheese Sauce

Grilled Asparagus / 5.00

Rum-Glazed Yams / 5.00

Candied Pecans

Fried Brussels Sprouts / 5.00

Sunflower Seeds, Brown Butter

Steamed Broccoli / 5.00

Deep Fried Cheese Grits / 5.00

Blistered Green Beans / 5.00

Citrus-Soy Vinegar, Basil, Pickled Fresno Chiles

Caesar Salad / 5.00

Artisan Salad / 5.00

Cucumbers, Tomato

Homemade Desserts

Bites

 **Caramel Apple** / 3.00
Granny Smith Apple, Caramel, Peanuts

Banana Pudding / 3.00
Caramelized Banana, Vanilla Wafer, Caramel Cream

Almond Joy / 3.00
Coconut Flakes, Almond, Chocolate Ganache

 **Pumpkin Cheese Cake** / 3.00
Graham Cracker Crust, Cinnamon Cream

Shares

Crème Brulee / 7.00
Vanilla Bean, Cream Anglaise, Whipped Cream

Carrot Cake / 7.00
Caramel, Candied Pecans

Baked Alaska / 7.00
Chocolate Cake, Vanilla Ice Cream, Raspberry Sauce

**Executive Chef Robert Chaffin and
Restaurant Chef John Bjorge**

*Our mission is to incorporate locally sourced
and organic ingredients. Consuming raw or un-
dercooked 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.*