

Crafted Soups & Salads

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

Tomato Bisque / Cup 4.00 Bowl 8.00
Cinnamon Crème

Caesar Salad / 10.00
Chopped Romaine, Pecorino Cheese, Garlic
Crouton, 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
6 oz Sirloin, Spinach, Peppadew, Yellow
Tomato, Candied Walnuts, Blueberry Vin-
aigrette

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

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

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

Artisan Sandwiches

*Includes Choice of Home Made Chips, Fries
Sweet Potato Fries, or Side Salad and
Wickle's Pickles*

Classic Burger / 13.00
Tomato, Onion, Cheddar, Leaf Lettuce, Brioche Bun

Tuna Melt / 10.00
Cheddar Cheese, Wickles Pickle, Potato Bread

Club Sandwich / 13.00
Turkey, Ham, Bacon, Mayo, Smoked Gouda,
Leaf Lettuce, Tomato, Toasted Wheat Bread

Blackened Shrimp Po Boy / 10.00
Red Cabbage, Fried Green Tomato, Candied
Fresno Pepper, Grass Fed Crema, Hoagie Roll

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

Crab Cake Burger / 15.00
Avocado, Leaf Lettuce, Chipotle Aioli, Brioche Bun


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


Turkey Wrap / 10.00
Roasted Turkey, Avocado, Chipotle Aioli,
Mixed Greens, Spinach Wrap

Spotlights

3 Pulled Pork Sliders / 12.00
South Carolina BBQ Sauce, Cole Slaw,
Baked Biscuits, Served with a Side

12 Wings / 12.00
Buffalo or BBQ Carrot & Celery Sticks,
Homemade Bleu Cheese

2 Fish Tacos / 14.00 
Fried Cod, Guacamole, Jalapeno Ranch,
Tomato Nappa Cabbage, Served with a Side

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

Steak and Frites / 20.00
6 oz Sirloin, Garlic Truffle Fries

Grilled Scottish Salmon / 22.00 
Corn, Lobster and Edamame Hash,
Brown Butter Sauce

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

*Joyce Farms
Winston-Salem, North Carolina*

Butternut Squash Ravioli / 18.00
Bartlett Pear and Sage Cream Sauce

Along Side

Fries / 5.00
Garlic, Herbs

Grilled Asparagus / 5.00

 **Steamed Broccoli** / 5.00

Deep Fried Cheese Grits / 5.00

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,
Whip Cream

Carrot Cake / 7.00
Caramel, Candied Pecans

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

SAVOR
bar & kitchen
Lunch

*Executive Chef Robert Chaffin and
Restaurant Chef John Bjorge
Our mission is to incorporate locally sourced
and organic ingredients in our recipes.
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.*