

BOURBON

Whistle Pig Old World	16
Jim Beam	10
Jim Beam Black Label	14
Jack Daniels	11
Makers Mark	12
Woodford Reserve	14
Wood Reserve Double Oak	16
Angels Envy	15
Knob Creek	12
Bulleit Rye	11
Bulleit	11
Basil Hayden	11

SINGLE MALT SCOTCH

Lagavulin 16 Year	22
Macallan 12 Year	14
Macallan 18 Year	28
Glenmorangie 10 Year	12
Oban 14 Year	16
Glenlivet 12 Year	12
Glenlivet 18 Year	21

BLENDED SCOTCH

Johnny Walker Red	9
Johnny Walker Black	14
Johnny Walker Blue	54
Chivas	10
Dewars	10
Irishman	12

PORT & DESSERT WINE

Graham's 10 Year	14
Graham's 20 Year	19
Warre's Otima 10 Year	16

INSPIRING COCKTAILS

THE MANSION MULE

St. Augustine Distillery Vodka
Peach & Ginger Shrubs
Ginger Beer, Rosemary
Fresh Lime Juice
13

SUMMER SOLSTICE

Hendricks Gin
Segura Viudas Brut
Green Chartreuse
Fresh Lemon Juice
14

THYME COLLINS

St. Augustine Gin
Thyme Infused Syrup
Fresh Lemon Juice, Soda
12

KESSLER MARGARITA

Exotico Reposado Tequila
Orange Liqueur
Fresh Lime
Orange Juice
13

THE MANSION MANHATTAN

Angel's Envy Bourbon
Sweet Vermouth
Angostura Bitters
Luxardo Cherry
16

SAVANNAH OLD FASHION

Woodford Reserve
Luxardo Cherry
Angostura Orange Bitters
15

SUMMER BOHEMIAN

Hanger Lime Vodka
Lemonade
Soda Water
13

**Muddle Strawberries upon request

BOTTLE BEER SELECTION

CRAFT

- Tybee Blonde Ale 6
Tybee Island, GA 4.7%
Kentucky Bourbon Ale 8
Lexington, KY 8.2%
Sweetwater 420 6
Atlanta, GA 5.7%
Southern Barrel "Damn Yankee" IPA 7
Bluffton, SC 6%
Southbound "Hoplin" IPA 7
Savannah, GA 6.5%

IMPORT

- Corona Extra 6
Mexico City, Mexico 4.6%
Heineken 6
Netherlands 5.0%
Stella Artois 6
Belgium 5.0%

DOMESTIC

- Budlight 5
Michlob Ultra 5
Yeungling 5
Miller Lite 5
Blue Moon 6

WINE LIST

SPARKLING

	GLS	BTL
Segura Viudas, Cava, Spain	10	40
Nicolas Feuillatte, <i>Reserve</i> , France	15	70
Chandon, <i>Rose</i> , California, Split 187ml		15
Chandon, California, Split 187ml		15
Chandon, California		65
Veuve Clicquot, <i>Rose</i> , France, Half Bottle		60
Veuve Clicquot, "Yellow Label", France		110

CHARDONNAY

Kessler Collection '15, Napa	9	36
Simonnet Febvre, <i>Chablis</i> , France	13	58
Dutton Goldfield, Russian River Valley	16	62
Jordan, Russian River Valley		72
Anderson's Conn Valley, Napa Valley, CA		89
Mount Eden Vineyards, Santa Cruz Mountains		95
Haynes Vineyard, "Failla," Sonoma Coast		75

MORE WHITES

Whispering Angel, <i>Rose</i> , France	10	42
Lone Birch, <i>Riesling</i> , Yakima Valley	11	47
Maso Canali, <i>Pinot Grigio</i> , Trentino, Italy	11	40
Benziger, <i>Sauvignon Blanc</i> , North Coast	11	48
Domaine Gerald Fiou, <i>Sancerre</i> , Loire, France	13	58
Whitehaven, <i>Sauvignon Blanc</i> , New Zealand	12	56
Orin Swift, <i>Sauvignon Blanc</i> , "Blank Stare"		75

CABERNET SAUVIGNON & CAB BLENDS

Kessler Collection '15, Napa	9	36
Bohemian Collection '14, North Coast	13	50
"Freakshow" Michael David '16, Lodi	14	52
2012 Chateau De La Ligne, <i>Bordeaux</i>	11	44
2013 "Inkblot", <i>Cab Franc</i> , Lodi	16	60
Jordan, Alexander Valley		128
Faust 2013, Napa Valley		88
ZD Winery 2013, Napa Valley		72
Silver Oak, Alexander Valley		138
Caymus, Napa Valley, 750ml		150
G.B. Crane Vineyard, "El Coco"		75
G.B Crane Vineyard, "Disciples", St. Helena		98
Chateau De Sales 2013 Pomerol, France		105
2014 Far Niente, Oakville		145

PINOT NOIR

Acrobat, Oregon	12	56
Stoller Dundee Hills, Dayton, Oregon	15	60

MORE REDS

Brancaia, "Tre" <i>Sangiovese Blend</i> , Tuscany	14	56
Don Miguel Gascón, <i>Malbec</i> , Argentina	10	40
Fat Monk, <i>Merlot</i> , Paso Robles	9	36
Klinker Brink Old Vine, <i>Red Zinfandel</i> , Lodi, California	12	46
EarthQuake, <i>Petite Syrah</i> , Lodi	15	60
Micheal David, <i>Petite Syrah</i> , Lodi		50
Orin Swift, "Machete", <i>Petite Sirah</i> , St Helen		98
Orin Swift, "Abstract", <i>Blend</i>		90

APPETIZERS

BOHEMIAN HUNT BOARD 24

Speck, Sweet Sopressata, Naked Goat, Cambozola,
Green Castelvetrano Olives,
Chicken Truffle Mousse,
Cornichons, Lingonberry, Baguette

CRISPY CALAMARI 15

All Natural East Coast Squid, Capers, Harissa Aioli,
Jalapeños, Fresh Oregano

PAN ROASTED CRAB CAKE 15

Arugula, Basil Oil, Rémoulade, Grilled Lemon

BEEF CARPACCIO* 16

Dry Aged Wagyu, Shaved Parmesan, Mustard Aioli,
Crispy Capers, Arugula, Crostini

TOMATO & BURRATA 14

Aged Balsamic, Olive Oil, Fleur de Sel & Cracked Pepper

SALADS

CAESAR SALAD 10

Shaved Parmesan, Tomatoes, Italian Bread Croutons,
House Caesar Dressing

ROASTED PEAR SALAD 12

Baby Field Greens, Blue Cheese, Raspberries, Buttered
Pecans, Corn Bread Croutons, Sherry Fig Dressing

NUESKE'S BACON WEDGE 11

Smoked Pepper Bacon, Grape Tomatoes,
Candied Walnuts, Blue Cheese, Jalapeño-Ranch Dressing

Enhance Your Salad

Chicken Breast 7, Shrimp 8, Salmon Filet* 9, Crab Cake 9.5

CHOPHOUSE BURGERS & SANDWICHES

Served with Fries, Fresh Cut Fruits, or Petite Greens Salad

CAMBOZOLA & NUESKE'S BACON BURGER* 16

Smoked Pepper Bacon, Lettuce, Tomato, Sliced Pickles,
German Blue-Brie

FORSYTH BURGER* 15

Arugula, Balsamic Glaze, Goat Cheese

NUESKE'S BLT 12

Smoked Pepper Bacon, Toasted Italian Bread, Lettuce, Tomato

CRAB CAKE SANDWICH 18

Arugula, Basil Oil, Rémoulade, Grilled Lemon

**Consuming raw or uncooked meats, poultry, seafood,
shellfish, eggs or unpasteurized milk
may increase your risk of foodborne illness.*

DINNER HOUR SELECTIONS 5-10PM

SPECIALTY ENTREES

PORK CHOP 27

Yukon Gold Potato Mash, Brussel Sprout, Blueberry
Mustard Chutney, Dijon & Carpano,
White Vermouth Sauce

JOYCE FARM CHICKEN NICOISE 25

Roasted Beets, Fingerling Potatoes, Grape Tomatoes,
Arugula, Asparagus, Ginger Maple Honey Glaze

CHOPHOUSE STEAKS

*HAND SELECTED PREMIUM BLACK ANGUS BEEF, AGED OVER 21
DAYS AND SEASONED WITH OUR BOHEMIAN SIGNATURE RUB.*

1855 BLACK ANGUS RIBEYE 16oz 41

1855 NEW YORK STRIP STEAK 14oz 37

CENTER CUT FILET MIGNON 8oz 42

SIDES 7

Thick Cut Tomatoes with Blue Cheese
Grilled Asparagus, Basil Oil
Sautéed Mushrooms with Garlic and Herbs
Yukon Gold Mash
Brussel Sprouts
Truffle Fries with Parmesan

DESSERTS

SEASONAL SORBET 8

Chef's Choice

NUTELLA LAVA CAKE 9

Fresh Seasonal Berries

SALTED CARAMEL CHEESECAKE 9

Whipped cream

TRIPLE BERRY TART 8

Raspberry, Blackberry, Blueberry,
Fresh Berry Sauce

LEOPOLD'S "OH SAVANNAH" 8 ICE CREAM

Rum, Caramel, Pralines, Shortbread, Nougatine