

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
Bordeaux Cherry
16

SAVANNAH OLD FASHIONED

Woodford Reserve
Bordeaux 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%
- Southbound "Hoplin" IPA** 7
Savannah, GA 6.5%
- Mountain Jam Lager** 6
Savannah, GA 5.0%
- UFO Georgia Peach** 6
Georgia 4.8%

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 WINE & CHAMPAGNE

	GLS	BTL
Segura Viudas, Brut , Cava, Spain	10	40
Nicolas Feuillatte, Brut , France	15	70
Chandon, Rose Brut , California, Split 187ml		15
Villa Sandi Prosecco , Italy, Split		15
Chandon, Brut , "Classic", California,		65
Vueve Clicquot, Rose Brut , Champagne, France 375ml		105
Veuve Clicquot, Brut , "Yellow Label" Champagne, France		110

WHITE WINE

Champs de Provence, Rose , Cotes De Provence, France	10	42
Lone Birch, Riesling , Yakima Valley, Washington	11	47
Alverdi, Pinot Grigio , Terra delgi Osci, Italy	10	46
Maso Canali, Pinot Grigio , Trentino, Italy	12	56
Raymond, Sauvignon Blanc , California	10	46
Benziger, Sauvignon Blanc , North Coast, California	11	48
Whitehaven, Sauvignon Blanc , New Zealand	12	56
Kessler Collection, Chardonnay , California	10	42
Dutton Goldfield, Chardonnay , Russian River Valley	16	65
Jordan, Chardonnay , Russian River Valley, California	18	68
Simonet Fevre, Chablis , France	13	60
Domaine Gerald Fiou, Sancerre , Loire, France	14	66

WHITE WINE BY THE BOTTLE

Acrobat by King Estate, Pinot Gris , Oregon	52
The Furst, Pinot Blanc , Alsace, France	50
Comfort Wine, Chardonnay , "Custard," California	49
Haynes Vineyard, Chardonnay , "Failla," California	75
Conn Valley Vineyards, Chardonnay , Napa Valley, CA	89
Mount Eden Vineyards, Chardonnay , California	95
Orin Swift, Sauvignon Blanc , "Blank Stare"	75

RED WINE

Acrobat by King Estate, Pinot Noir , Oregon	12	56
Stoller Dundee Hills, Pinot Noir , Dayton, Oregon	15	66
Brancaia, Tre , Tuscany, Italy	12	50
Fat Monk, Merlot , Paso Robles, California	10	46
Don Miguel Gascón, Malbec , Argentina	10	46
Klinker Brink Old Vine, Red Zinfandel , Lodi, California	13	62
Kessler Collection, Cabernet Sauvignon , California	10	38
Freakshow, Cabernet Sauvignon , Lodi	14	66
2014 "Inkblot", Cab Franc , Lodi, California	16	80
EarthQuake, Petite Syrah , Lodi, California	15	75
2012 Chateau De La Ligne, Bordeaux Superieur , France	13	65
Kessler Bohemian, Cabernet Sauvignon , California	13	60

RED WINE BY THE BOTTLE

G.B Crane Vineyard, "Disciples", St. Helena, California	120
G.B. Crane Vineyard, Red Blend , "El Coco", California	100
Jordan, Cabernet Sauvignon , Alexander Valley, California	145
2014 Faust, Cabernet Sauvignon , Napa Valley, California	105
ZD Winery 2013, Cabernet Sauvignon , Napa Valley, California	75
Silver Oak, Cabernet Sauvignon , Alexander Valley, California	165
Caymus, Cabernet Sauvignon , Napa Valley, California	150
Chateau De Sales 2013 Pomerol, France	105
Micheal David Petite Petit, Lodi, California	62
Orin Swift, Petite Sirah , "Machete", St Helen, California	120
Orin Swift, Grenache, Syrah, Petite Sirah , "Abstract", California	90
2014 Far Niente, Cabernet Sauvignon , Oakville, California	276

APPETIZERS

BOHEMIAN HUNT BOARD 22

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

LUMP CRAB CAKE 13

Apple Radish Arugula Slaw, Remoulade

TOMATO & BURRATA 13

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

BEEF CARPACCIO* 16

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

SALADS

GRILLED PEACH SALAD 9

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

ICEBERG SALAD 9

Buttermilk, Blue Cheese, Sundried Cherry Tomatoes
Candied Pecans, Peppered Bacon, Jalapeno Ranch
& Shaved Red Onions

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* 17

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, Remoulade, Grilled Lemon

**Consuming raw or uncooked meats, poultry, seafood,
shellfish, eggs or unpasteurized milk*

DINNER HOUR SELECTIONS 5-11PM

APPETIZERS

LOW COUNTRY SCAMPI 11

Garlic, Smoked Local Andouille Sausage
(Patak Meats From Austell ,GA)
Peppers & Onions, Southern Seasoning

FRESH OYSTERS (6) 14

Georgia Ginger Peach Mignonette, Horseradish, Lemons

CRISPY PORK BELLY 10

Homemade Blackberry Savannah's Ghost Coast Honey
Bourbon BBQ, Collard Green Parsnip Puree

SPECIALTY ENTREES

COASTAL SEAFOOD 34

Local shrimp, Scallops, Mussels & Lump Crab Meat,
Savannah Ghost Coast Vodka & Tomato Linguini

SAVANNAH HONEY GLAZED CHICKEN 24

Southern Dirty Rice, Collard Greens

SEARED SCALLOPS 32

Asparagus, Tomme Risotto, Red Pepper Coulis

CHOPHOUSE STEAKS

The most tender cuts from Midwestern corn fed beef aged up to 28 days,
seasoned with Bohemian rub. Yukon buttermilk mashed potato, herb roasted
plum tomato & chimichurri. Premium side \$3 upgrade

BLACK ANGUS DELMONICO 16oz 41

NEW YORK STRIP STEAK 14oz 37

RCK FILET MIGNON 8oz 42

AUSTRALIAN LAMB HOPS 12oz 37

COWBOY VEAL CHOP 14oz 40

SIDES 7

Grilled Asparagus

Roasted Mushrooms

Creamed Spinach

Collard Greens

Roasted Potatoes

Southern Dirty Rice (onions, green peppers, ground beef)

Asparagus Risotto

Truffle Fries With Parmesan Cheese

DESSERTS

NUTELLA LAVA CAKE

Vanilla Bean Ice Cream 7

LULU'S GEORGIA PEACH CHEESECAKE

vanilla whip cream 7

LULU'S COCONUT RUM CAKE

Caramel Rum sauce 7

LEOPOLD'S "OH SAVANNAH" ICE CREAM

rum, caramel, pralines, shortbread, nougatine 6

LEOPOLD'S COFFEE ICE CREAM

Blackberries, Chocolate Stick, Chocolate Sauce 7

SORBET (seasonal selection) 6