



Executive Chef John Cole · 102 West Bay Street, Savannah, GA 31401 · www.rocksontheriver.com

Set on vibrant River Street, Bohemian Hotel Savannah Riverfront presents an exciting dining destination to experience delicious food and dynamic entertainment in the comfortable, casual atmosphere of Rocks on the River and Rocks on the Roof. Rocks on the River offers delicious American comfort food with a Southern contemporary approach including hamburgers, pizza, steak, fish and seafood.

BREAKFAST FAVORITES

ROCKS BENEDICT poached eggs, French ham, tomato, spinach, English muffin, hollandaise 15

ROCKS BREAKFAST SANDWICH Applewood bacon, omelet, muenster cheese, spinach, tomatoes, grilled wheat bread 13

AMERICAN PLATTER two eggs any style, bacon, sausage, potatoes, English muffin, butter & marmalade 15 **GF**

TRADITIONAL PANCAKES stack of three served with warm maple syrup and butter 13

CAST IRON WAFFLES served with warm maple syrup and butter 12

HEALTHY CHOICES

AVOCADO TOAST multigrain bread, semi sundried cherry tomatoes, fresh watercress, cilantro 12 (add two poached eggs \$4)

FRESH FRUIT & YOGURT sliced fruit, berries, Greek vanilla yogurt, honey, homemade granola 13 **GF**

KESSLER OATMEAL blueberries, apples, cranberries, cinnamon, brown sugar, sweet cream, pecans, walnuts 11 **GF**

FRESH BERRY SMOOTHIE & MUFFIN berries, banana, Greek vanilla yogurt, local honey & glorious morning muffin 12

OMELETS

Served with roasted fingerling potatoes

HAM & MUSHROOM mozzarella, semi sundried cherry tomatoes, fresh herbs 15 **GF**

EGG WHITE goat cheese, spinach, semi sundried cherry tomatoes 14 **GF**

CHEESE cheddar, Swiss, mozzarella 13 **GF**

SEAFOOD shrimp & lump crab meat in tangy sauce, pepper, onion, tomato, garlic 16 **GF**

SOUTHWEST red bell pepper, onion, pepper jack cheese, jalapeno, house made guacamole, salsa, sour cream, fresh cilantro 15 **GF**

ENHANCEMENTS

FRESH DICED FRUIT small 6 / large 8

FRESH BERRIES small 7 / large 10

FRESH BERRY SMOOTHIE 7

ROASTED FINGERLING POTATOES 4

TRADITIONAL SAUSAGE

BACON 6

TOASTED ENGLISH MUFFIN 4

GEORGIA STONE GROUND GRITS 6

TOAST wheat, multigrain, white, rye 4

STEEL CUT OATMEAL 5

CEREAL WITH MILK Special K, Cheerios, Frosted Flakes & Raisin Bran 7

BEVERAGES

FLORIDA ORANGE JUICE, APPLE JUICE, CRANBERRY JUICE, GRAPEFRUIT 6

PERKS LOCALY ROASTED COFFEE 4

CAPPUCCINO OR LATTE 4

ESPRESSO single 3 / double 4

CHARLESTON TEA GARDEN POT 7

ICED TEA & SODA 3.5

MILK 3.5

MIMOSAS GLASS 7

MIMOSAS CARAFE 29

GRAPEFRUIT, ORANGE SUNRISE, BLOOD ORANGE

ORANGE SUNRISE, BLOOD ORANGE

Our mimosas feature One Hope sparkling wine. For every bottle sold, The One Hope Foundation supports children in need by providing no cost meals.



ELITE BREAKFAST two eggs any style, berries, glorious morning muffins & choice of juice or coffee

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness*

INSPIRING COCKTAILS

AVIATOR 15

Beefeater, Italicus Liqueur,
lemon cordial, Crème de Violette

I FLY LIKE PAPER 13

Old Forester, Bruto Americano,
lemon cordial

FORSYTH PARK SWIZZLE 14

Bacardi, Smith and Cross,
fresh lime, Sprite, simple syrup,
hibiscus bitters, mint

PRACTICE WHAT YOU PEACH 14

Titos, peach liqueur,
spiced vanilla syrup, fresh lemon,
sparkling wine

CHAI TO CATCH UP 15

Knob Creek, Giffard Banana Liqueur,
chai infused Mata Tinto Reserva,
Amaro

THE APPLE DOESN'T FALL FAR 15

Peloton Mezcal, Chateau aloe liqueur,
green apple fino sherry, lemon
cordial, apple juice

IT'S THE MANGO FOR ME 15

Don Julio, mango puree,
basil simple syrup

ELYX-ER OF THE PINE 15

Hibiscus infused Absolute Elyx,
pineapple and sage shrub, St. Germain,
fresh lime, ginger beer

KESSLER MARGARITA 13

Exotico, orange liquor, fresh lime juice,
simple syrup, orange juice

TEQUILLA VERDITA 8

grab one of our signature house shots
to toast to the sailors heading out to
sea. served with a pineapple juice,
cilantro, mint, jalapeño verditá

APPETIZERS

KESSLER CALAMARI olives, peppers, capers, Moroccan harissa sauce 14

FRIED GREEN TOMATOES pimento cheese spread, pickled leeks and okra 12

ATLANTIC CRAB CAKE HUSH PUPPIES caper aioli, charred lemon vinaigrette 12

PULLED PORK NACHOS purple cabbage, scallions, roasted jalapeño, bbq sauce, cilantro lime sour cream drizzle 16

JALAPEÑO CORN BREAD house made jalapeño & honey cornbread, bbq pulled pork 14 (*hold the pork \$8*)

SOUPS

TOMATO BISQUE & PIMENTO GRILLED CHEESE 15

SEAFOOD CHOWDER clams, shrimp, Nueske's bacon, Yukon gold potatoes, crostini, fresh cilantro 10

SALADS

ROCKS CHOPPED spring mix, iceberg, cherry tomatoes, cucumbers 9 / 12

CAESAR SALAD head of romain, cornbread croutons, shaved parmesan 9/12

BACON WEDGE blue cheese, sundried tomatoes, candied walnuts, shaved red onions, jalapeño ranch 13

SEASONAL SALAD kale & romain, candied pecans, dried cranberries, raisins, goat cheese, cranberry balsamic 14

Enhance your salad CHICKEN BREAST 8 · SEARED SHRIMP 9 · STEAK 10

NEAPOLITAN STYLE PIZZAS

THE "CLASSIC" thick cut pepperoni, mozzarella, fresh oregano, San Marzano tomato sauce 15

MARGHERITA fresh mozzarella, parmesan, fresh basil, San Marzano tomato sauce 14

LOW COUNTRY BOIL PIZZA local shrimp, andouille sausage, caramelized onion, roasted corn, Old Bay ranch 16

SANDWICHES

FRIED GREEN BLT fried green tomatoes, bacon, lettuce, spicy remoulade, thick cut wheat bread 14

TURKEY & BRIE shaved turkey, brie cheese, FROG jam, brioche roll 14

SWEET TEA FRIED CHICKEN SANDWICH house made pickles, jalapeño aioli, honey brioche roll 16

RIVER BURGER cheddar, muenster or swiss (*add bacon +\$2*) 16

ENTREES

SEAFOOD RAVIOLI lump crab, lobster, shrimp, sautéed greens, low country cream sauce 28

CRAB CAKES twin lump crab cakes, seasonal succotash 34

HAZELNUT ENCRUSTED HALIBUT Frangelico beurre blanc, pea risotto, greens, blistered tomatoes 28

GEORGIA SPICY FRIED RICE sweet tea brined fried chicken, Vidalia onions, pecans, carrots, okra, grilled peach 23

SOUTHERN STEAK FRITES roasted brussel sprouts and sweet potatoes, chimichurri 32

DESSERTS

CHOCOLATE AIR frozen carbonated chocolate air, goat cheese mousse, painted caramel 10

MASON JAR PUMPKIN PIE topped with whipped cream 10

RIVERSTREET SWEETS ICE CREAM ask your server for today's local flavors 9

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Signature Breakfast

ROCKS BENEDICT 15

poached eggs, French ham, tomato, spinach,
hollandaise, English muffin

SEAFOOD OMELET 17 GF

shrimp & lump crab meat in tangy sauce
peppers, onions, tomatoes, garlic

ROCKS BREAKFAST SANDWICH 13

Applewood bacon, omelet, munster cheese, spinach,
tomatoes, grilled wheat berry bread

TRADITIONAL PANCAKES 13

stack of three, warm maple syrup, butter

Breakfast Bowls

SAVANNAH BOWL 16

sweet tea fried chicken, roasted potatoes, scallions, dill relish sauce, balsamic reduction

CHILAQUILES 15

pulled pork, radishes, avocados, tomatoes, onions,
salsa verde, corn tortilla chips, cotija cheese,
topped with two fried eggs

SEASONAL HASH 14

sweet potatoes, kale, onions, red pepper,
two sunny side up eggs, shredded cheese

Wellness Breakfast

AVOCADO TOAST 12

multigrain bread, semi sundried cherry tomatoes
fresh watercress, cilantro (add two poached eggs \$4)

KESSLER OATMEAL 11 GF

apples, cranberries, brown sugar, blueberries, pecans
walnuts, cinnamon, sweet cream

Sandwiches

FRIED GREEN TOMATO BLT 14

fried green tomatoes, bacon, lettuce,
served on thick cut whole wheat bread

RIVER BURGER 16

choice of cheddar, munster, or swiss (add bacon \$2)

SWEET TEA FRIED CHICKEN SANDWICH 16 GF

house made pickles, jalapeño aioli, honey brioche roll