



OCTAGON

BAR & GATHERING PLACE

CRAFT COCKTAILS

16

“Artillery Punch”

Derived from the famous Chatham Artillery Punch which has been a part of the Southern Culture for over two centuries. The Chatham Artillery is one of the oldest military organizations on record in Georgia. The earliest mention of their deceitful brew was in 1819 when President James Monroe came to Savannah to attend the gala launching of the S.S. Savannah. It was said that the ladies of the camp would make this in times of celebrations, and the officers of the artillery would sneak in and add libation's to spice it up. We were fortunate to come across one of the original recipes and have given it our own unique twist. Similar to an artillery, the explosion follows the bang.

Vesper

Ketel One Vodka, Botanist Gin, Lillet Blanc

El Dialbo

Don Julio Repesado Tequila, Cassis,
Ginger Beer, Fresh Lime

Yuzu Pisco Sour

Pisco, Yuzu, Simple Syrup, Egg White, Bitters

Bluffton Sour

Bulleit Bourbon, Fresh Lemon,
Simple Syrup, Red Wine Float

New Royale

Cordeuil NV Champagne, Cassis,
St. Germain Elderflower Liqueur

House Infused Collins

House Made Blueberry Vodka,
Fresh Lemon, Ginger Beer

Barbacoa

Mezcal, Honey Ginger Syrup,
Chipotle Purée, Fresh Lemon

LOCAL BEERS

🎨 Draft (16oz.) 🎨

8

Service Brewery May River Ale

Savannah, GA, 5.5%

River Dog IPA

Bluffton, SC, 6.3%

Service Brewery Rally Point Pilsner

Savannah, GA, 4.6%

River Dog Oktoberfest

Bluffton, SC, 6%

Lonerider Shotgun Betty Hefeweizen

Raleigh, NC, 5.8%

Blue Point Toasted Lager

Patchogue, NY, 5.5%



🎨 Bottled Beers 🎨

Stone Brewing Co.

India Pale Ale, CA, 12oz, 6.9%

8

Blue Moon

Belgian White, 12oz, 5.4%

8

Terrapin Beer Co.

Hopsecutioner, India Pale Ale, GA, 12oz, 7.3%

8

Sweetwater Brewing Co.

420, Extra Pale Ale, GA, 12oz, 5.4%

8

Delirium Tremens

Belgium Triple Ale, 11.2oz, 8.5%

14

Stone Brewing Co.

Arrogant Bastard, Strong Ale, CA, 22oz, 7.2%

20

*Please ask your server for our domestic
and import beer selections*

WINES BY THE GLASS

🎨 CHAMPAGNE 🎨

<i>NV</i>	Cordeuil, Extra Brut, 24 Aube, France
<i>Vintage</i>	Baron Fuente, Brut, 30 Grand Millésime, Valle de la Marne, France 2002
<i>Rosé</i>	R. Pouillon, Brut, “Saignee,” 33 Mareuil-sur-Aÿ, 1er Cru, France NV

🎨 WHITE 🎨

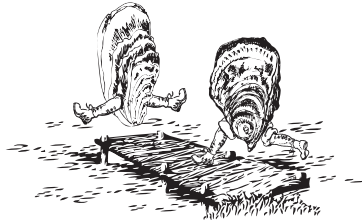
<i>Sauvignon Blanc</i>	Clement et Florian Berthier,13 Sancerre, Loire Valley, France 2015
<i>Pinot Grigio</i>	Venica & Venica, Collio,15 Friuli-Venezia Giulia, Italy 2015
<i>Grüner Veltliner</i>	Leth, “Steinagrund,”15 Wagram, Austria 2015
<i>Chenin Blanc</i>	Françoise Chidaine,19 Montlouis-sur-Loire, Touraine, France 2014
<i>Chardonnay</i>	Lewis Cellars, Russian River 22 Valley, Sonoma County 2014

🎨 ROSÉ 🎨

<i>Cinsault</i>	Sentier, Provence, France 2015 . .10
-----------------	--------------------------------------

🎨 RED 🎨

<i>Gamay</i>	Marcel Lapierre, Morgon,17 Cru Beaujolais, France 2014
<i>Pinot Noir</i>	Cashburn, Central Otago,18 New Zealand 2013
<i>Grenache</i>	Southern Belle, “Poor Thing,”19 Barossa Valley, Australia 2014
<i>Cabernet Sauvignon</i>	Miner Family Vineyards, 24 “Palmetto Bluff Cuvée,” Napa Valley 2012



***OYSTERS - MAY RIVER**

(or Season's Best)

1/2 Shell

Cocktail Sauce, Signature Hot Sauce, Mignonette
18

Fried

Battered & Fried, Remoulade
19

Grilled

In Shell, Garlic Butter, Parsley, Lemon
18



***SHRIMP**

Gulf Shrimp Cocktail

Carolina Reaper Cocktail Sauce, Lemon
17

“Shrimp & Grits”

Canewater Grits, Pimento Cheese
18

Bacon Wrapped

Nueske's Bacon, Preserved Peach
17



LOCAL VEGETABLES

Cornmeal Dusted Okra

Pickled, Smoked and Fried,
Creamy Pimento Cheese

11

Market Greens

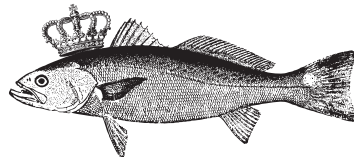
Radish, Carrots, Cucumbers, Tokyo Turnips,
Grape Tomatoes, Citrus Vinaigrette

12

Tempura Buffalo Cauliflower

Carolina Reaper Sauce, Blue Cheese Dressing

10



*FRESH FISH

Big Eye Tuna Poke

Jalapeño, Soy, Carolina Rice Crisps

18

Fish & Chips

Service IPA Beer Batter,
Malt Vinegar Fries, Tartar Sauce

19

Today's Crudo

Chef's Selection

19



PIG

“Ham Burger”

Pimento Cheese, Fried Green Tomato,
Vidalia Onion, Potato Wedges

16

Smokin PIG

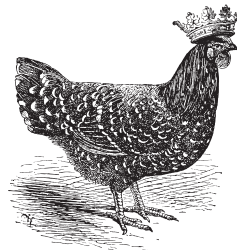
Whole Grain Mustard, Honey, Cucumber,
Sweet & Sour Carrots, Steamed Buns

22

Cured & Pressed Meat Plate

Traditional Accompaniments,
Grilled Country Bread

22



YARD-BIRD

Grilled Satay

Sugar Cane Skewer, Cilantro, Peanut Sauce

14

Southern Fried

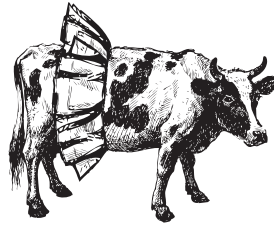
Honey, Cracked Black Pepper, Carolina Slaw

14

Grilled BBQ Chicken Sandwich

Joyce Farms Chicken, Fontina, Tobacco Onions,
Coleslaw, Ciabatta, Fries

16



***PRIME BEEF**

Prime Beef Tartar

Smoked Egg, Osetra Caviar,
Crème Fraiche, Crostini

24

MPB'urger

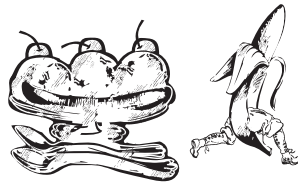
8oz. Patty, Tillamook Cheddar, Red Wine Onions,
Garlic Aioli, Benne Seed Bun

18

Cast Iron 6oz. Hanger Steak & Frites

Chimichurri Sauce

26



DESSERT

Lemon Meringue Crème Brulee

Toasted Meringue, Fresh Berries

11

Turtle Sundae

Caramel Sauce, Toasted Pecans, Soft Brownie,
Vanilla Bean Ice Cream

11

Manhattan Chocolate Cake

Chocolate Mousse, Chocolate Crunch,
Bourbon Chantilly Cream

11

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