



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 & add libation's to spice it up. We were fortunate to come across one of the original recipes & 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 Diablo

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

Brut NV Champagne, Cassis,
St. Germain Elderflower Liqueur

Cold River 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 Rally Point Pilsner

Savannah, GA, 4.6%

Palmetto Pale Ale

Charleston, SC, 5.2%

Service Brewery May River Ale

Savannah, GA, 5.5%

Lonerider Shotgun Betty Hefeweizen

Raleigh, NC, 5.8%

River Dog IPA

Bluffton, SC, 6.3%

Seasonal Selection



🍷 Bottled Beers 🍷

Blue Moon

Belgian White, 12oz, 5.4%

8

Sweetwater Brewing Co.

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

8

Stone Brewing Co.

India Pale Ale, CA, 12oz, 6.9%

8

Stone Brewing Co.

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

20

Terrapin Beer Co.

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

8

Delirium Tremens

Belgium Triple Ale, 11.2oz, 8.5%

14

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

WINES BY THE GLASS

❧ CHAMPAGNE ❧

<i>Champagne</i>	Ayala, Brut, “Majeur,” 26 Aÿ, France, NV
<i>Rosé</i>	R. Pouillon, Brut, “Saignée,” 33 Mareuil-sur-Aÿ, 1er Cru, France NV

❧ WHITE ❧

<i>Riesling</i>	Barth, “Allüre,” Halbtrocken, 13 Rheingau, Germany 2014
<i>Sauvignon Blanc</i>	Craggy Range, 15 Martinborough, New Zealand 2015
<i>Pinot Grigio</i>	Bella Diva, 12 Friuli-Venezia Giulia, Italy 2014
<i>Chardonnay</i>	Servin, “Les Pargues,” 17 Chablis, 1er Cru, France 2015
<i>Chardonnay</i>	The Wonderland Project, 15 “The White Queen,” Sonoma County, California 2014

❧ ROSÉ ❧

<i>Cinsault</i>	Sentier, Provence, France 2015 . . 15
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❧ RED ❧

<i>Pinot Noir</i>	Miura, Santa Lucia Highlands, . . . 18 California 2015
<i>Grenache</i>	Domaine Raymond Usseglio, . . . 22 Châteauneuf-du-Pape, France 2014
<i>Dolcetto</i>	Borgogno, Alba, Piemonte, 15 Italy 2014
<i>Malbec</i>	Caballero, “Reserva,” 15 Uco Valley, Argentina 2014
<i>Cabernet Sauvignon</i>	Annabella, 14 Napa Valley, California 2014



(Or Season's Best)

Cocktail Sauce, Mignonette, Lemon

Battered & Fried, Remoulade

In Shell, Garlic Butter, Parsley, Lemon

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Cocktail Sauce, Lemon

Canewater Grits, Pimento Cheese

Nueske's Bacon, Preserved Peach

17



LOCAL VEGETABLES

Cornmeal Dusted Okra

Pickled, Smoked & Fried,
Creamy Pimento Cheese

11

Market Greens

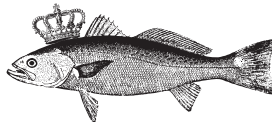
Radish, Carrots, Cucumbers, Tokyo Turnips,
Grape Tomatoes, Citrus Vinaigrette

12

Tempura Buffalo Cauliflower

Hot Sauce, Blue Cheese Dressing

10



*FRESH FISH

Big Eye Tuna Poke

Pickled 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

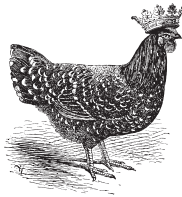
Whole Grain Mustard, Honey, Cucumber,
Sweet & Sour Carrots, Steamed Buns

19

Cured & Pressed Meat Plate

Traditional Accompaniments,
Grilled Country Bread

22



YARD-BIRD

Grilled Satay

Sugar Cane Skewer, Cilantro, Peanut Sauce

14

Southern Fried

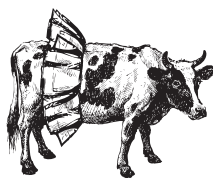
Honey, Cracked Black Pepper, Carolina Slaw

14

BBQ Chicken Sandwich

Fontina, Tobacco Onions, Coleslaw,
Ciabatta, French Fries

16



***PRIME BEEF**

Prime Beef Tartar

Smoked Egg, Osetra Caviar,
Crème Fraiche, Crostini

24

MPB'urger

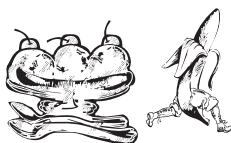
8oz. Patty, Tillamook Cheddar, Red Wine Onions,
Garlic Aioli, Benne Seed Bun, French Fries

18

Cast Iron 6oz. Hanger Steak & Frites

Chimichurri

26



DESSERT

Passion Fruit Crème Brulee

Raspberries, Lemon Grass Chantilly

11

Turtle Sundae

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

11

Chocolate Coconut Cake

Chocolate Mousse, Coconut Caramel Cream

11

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