



**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.

#### **New River Mule**

Tito's Vodka, Lime Juice,  
Rothman & Winter Peach, Ginger Beer

#### **Mahogany Negroni**

Bulleit Rye Whiskey, Averell Gin, Antica Formula  
Carpano Vermouth, Orange Bitters

#### **Paloma Picante**

Cazadores Silver Tequila,  
Habanero Honey Simple Syrup, Grapefruit Juice

#### **Regal Royale**

Prosecco, Veev Açai Spirit, St. George Raspberry  
Liqueur, Lemon Juice, Fresh Mint

#### **Chocolate Mint Mojito**

Chocolate-Mint Tea Infused Rum, Lime Juice, Mint

#### **Smokey Pear Margarita**

Reposado Tequilla, Mezcal, Rothman &  
Winter Orchard Pear, Dry Orange Curaçao,  
Lemon Juice, Lime Juice

#### **Hat Trick Collins**

Hat Trick Gin, Domain de Canton,  
Lime Juice, Cucumber

## LOCAL BEERS

### 🎨 Draft (16oz.) 🎨

8

#### **Service Brewery Rally Point Pilsner**

Savannah, GA, 4.6%

#### **Westbrook Brewing Co. "White Thai" Witbier**

Charleston, SC, 5.0%

#### **River Dog IPA**

Bluffton, SC, 6.3%

#### **Lo-Fi Pale Ale**

Charleston, SC, 6.9%

#### **Seasonal Selection**



### 🎨 Bottled Beers 🎨

#### **Corona Extra**

Lager, Mexico 12oz, 4.5%

7

#### **Sweetwater Brewing Co.**

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

8

#### **Stone Brewing Co.**

India Pale Ale, CA, 12oz, 6.9%

8

#### **Stella Artois**

Lager, Belgium, 12oz, 5.0%

7

#### **New Belgium Brewing**

"Fat Tire," Amber Ale, CO, 12oz, 5.2%

8

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

## WINES BY THE GLASS

### ❧ CHAMPAGNE ❧

<i>Champagne</i>	Ayala, Brut, “Majeur,” . . . . .	26
	Aÿ, France	
<i>Prosecco</i>	Montefresco, Glera, . . . . .	11
	Veneto, Italy	

### ❧ WHITE ❧

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

### ❧ ROSÉ ❧

<i>Grenache</i>	Printemps, Provence, France . . . .	15
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### ❧ RED ❧

<i>Pinot Noir</i>	Miura, Santa Lucia Highlands, . . . .	18
	California	
<i>Syrah/ Grenache</i>	Franck Balthazar, . . . . .	16
	Côtes du Rhône, France	
<i>Malbec</i>	Catena, . . . . .	15
	Mendoza, Argentina	
<i>Super Tuscan</i>	Piazza de Castello, . . . . .	17
	Tuscany, Italy	
<i>Cabernet Sauvignon</i>	Annabella, . . . . .	14
	Napa Valley, California	





## LOCAL VEGETABLES

### **Cornmeal Dusted Okra**

Pickled, Smoked & Fried,  
Creamy Pimento Cheese

11

### **Market Greens**

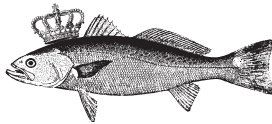
Radish, Carrots, Cucumbers, Tokyo Turnips,  
Grape Tomatoes, Citrus Vinaigrette

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”**

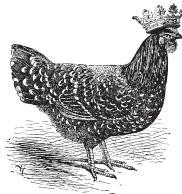
Pimento Cheese, Fried Green Tomato,  
Vidalia Onion, Potato Wedges  
16

### **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**

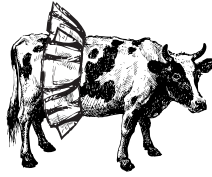
Sugar Cane Skewer, Cilantro, Peanut Sauce  
14

### **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**

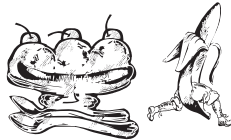
Smoked Egg, Osetra Caviar,  
Crème Fraiche, Crostini  
24

### **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**

### **Panna Cotta**

Compressed Peaches, Blueberry Pearls, Raspberry  
Sauce, Gluten Free Brown Butter Crumble,  
Fresh Blueberries  
11

### **Pavlova**

Lemon Curd, Cherry Sauce, Fresh Berries  
11

### **Brownie**

Chocolate and Caramel Sauce, Chocolate Popcorn,  
Caramel Popcorn, Caramel Chantilly  
11

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