

DINNER MENU

DINNER
4:30pm – 11:00pm

BAR
4:30pm – 11:00pm

LOCAL FAVORITES

Location pins on our menu make local items easy to spot. Our local favorites are found within a 90-mile radius to our neighborhood.

- CHEF'S SHRIMP & GRITS**
Georgia Wild Shrimp, Grilled Asparagus, Canewater Cherry Tomatoes, Sweet Peas, Chorizo, Sherry Shrimp Velouté, Fried Grits
24.00
- BACON BROWN SUGAR LOLLIS**
Thick Cut Bacon, Cinnamon Brown Sugar
8.00

LOCAL PARTNERS

A great menu isn't complete without local ingredients. Our partners deliver the best and freshest seasonal features to our door for you to enjoy.

HUNTER CATTLE CO.
Sustainable & pastured farm that is family owned & operated. They specialize in grass fed, zero hormone or antibiotics beef, pork, & cage free chicken

SAVANNAH BEE CO.
A company founded by Ted Dennared, sparked by the passion of an elder bee farmer here in Savannah. Today Savannah Bee Company has blossomed into one of the world's best honey companies

SAVANNAH COFFEE
Locally roasted Coffee & Espresso. Veteran owned & operated, with many locally flavored coffee products

CANE WATER FARMS
Originally Georgia's first rum distillery, Cane Water Farms now produces vegetables, rice, & corn. Their mission is to enrich the soil through cover cropping & grow nutritious food for the low country communities of the Georgia Coast

FIVE OAKS

T A P R O O M

STARTERS

- BRISKET SLIDERS**
Smoked Gouda, Bacon Jam, Crispy Onions
12.00
- BRUSSELS SPROUTS POPCORN**
Oven-Popped Brussels Sprouts, Bacon, Parmesan Poached Egg
9.00
- SHORT RIB LOADED FRIES**
French Fries, Cheese Curd, Hunter Cattle Braised Short Rib, Beer Cheese, Bacon
12.00
- REUBEN FRITTERS**
Housemade Reuben Poppers, Sriracha Thousand Island Sauce
11.00
- CHICKEN "CHICHARRONE"**
Rice Flour Fried Chicken Bites, Smoked Jalapeño Aioli
11.00
- MARINATED OLIVES & HUMMUS**
Mediterranean Olives, Chick Pea Hummus, Homemade Naan Bread
10.00
- CHARCUTERIE BOARD**
Chef's selection of Cured Meats, Aged Cheeses, Savannah Bee Honey, Pickled Okra, Whole Grain Mustard
14.00
- OAKS FLATBREAD**
Garlic Shrimp, Fried Oysters, Mozzarella, Cremini Mushrooms, Jack Cheese, Cholula Hot Sauce
13.00

SALADS

- GEORGIA GRILLED PEACH SALAD**
Baby Spinach, Grilled Georgia Peach, Goat Cheese, Cajun Walnuts, Cornbread Croûtons
12.00
- COUSCOUS SALAD**
Israeli Couscous, Baby Beets, Avocado, Green Peas, Bourbon Raisins, Honey Sunflower Vinaigrette
12.00
- GRILLED CAESAR SALAD**
Grilled Romaine Hearts, Shaved Parmesan, Housemade Caesar, Brioche Croûtons
11.00
- TENDER GREENS**
Artichoke Hearts, Cherry Tomatoes, Carrots, Seedless Cucumber, Avocado, Balsamic Vinaigrette
11.50

Add: Chicken +5.00 | Flank Steak +7.00 | Wild Georgia Shrimp +8.00

HANDHELDS

- FIVE OAKS BURGER**
Hunter Cattle Co. Burger Blend, Jack Cheese, Thick-Cut Cured Pork Belly, Lettuce, Tomato, Fried Egg
15.00
- BUTTERMILK CHICKEN SANDWICH**
Fried Chicken, Tangy Cole Slaw, Pimento Mayo, Provolone
14.00
- WILD MUSHROOM VEGGIE BURGER**
Black Beans, Broccoli, Garlic, Wild Mushrooms, Blue Cheese, Balsamic Red Onions
13.00
- BLACKENED CAROLINA CATFISH SANDWICH**
Italian Baguette, Avocado Mayonnaise, Bibb Lettuce, Beefsteak Tomatoes
14.00

ENTRÉES

- ROASTED 1/2 CHICKEN**
Lime Adobo Marinated Chicken, Grilled Corn Succotash, Fried Yuca Root, Sage Jus
22.00
- SAFFRON FARRO RISOTTO**
Canewater Farro, French Beans, Spinach, Wild Mushroom
21.00
- PAN SEARED RED DRUM FILLET**
Jasmine Rice, Stewed Vegetable Okra, Andouille Sausage, Basil Oil
26.00
- CRISPY PORK BELLY**
Roasted Brussels Sprouts, Cauliflower Potato Purée, Peach Gastrique
23.00
- GRILLED RIBEYE**
Creamed Kale, Steak Fries, Bordelaise Sauce
39.00
- BBQ BRAISED SHORT RIB**
White Cheddar Mac n Cheese, Canewater Cornmeal Cornbread
26.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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LOCAL BREWERIES

SERVICE BREWING CO.

Veteran owned & operated, Service Brewing Co. honors those who have served & are serving to protect our country & communities.

SOUTHBOUND BREWERY

Savannah's first production microbrewery started in 2013. Southbound brewery offers tours and live music on occasion.

LOCAL SPIRITS

SAVANNAH 88

This bourbon's ingredients are sourced from local Savannah farms & create quite the spirit using Silver Queen corn and coastal rye.

GHOST COAST DISTILLERY

Located half mile from the hotel, Ghost Coast embraces Savannah's spirited and storied history. The Distillery focuses on the finest in craft spirits.

DON'T FORGET DESSERT

WHITE CHOCOLATE BREAD PUDDING

Bourbon Butterscotch, Whipped Cream Cheese
9.00

CHOCOLATE CAKE

Chocolate Mousse, Caramel, Fresh Berries
9.00

RUSTIC APPLE TART

Leopold's Signature Pecan Streusel Ice Cream
11.00

PEACH COBBLER

9.00

SIGNATURE COCKTAILS

REFRESH

Cucumber-infused Beefeater Gin, lemon juice, simple syrup, crème de violette & club soda
12.00

SAVANNAH 76

Ghost Coast Vodka, Lemon, Simple Syrup, Prosecco
12.00

MEZCAL MULE

Vida Mezcal, Ginger Syrup, Lime, Soda
12.00

PAPER PLANE

Bourbon, Amaro Nonino, Aperol, Lemon
12.00

MAI TAI

Don Q Silver Rum, Don Q Anejo Rum, Curacao, Orgeat, Lime, Myer's Dark Rum
12.00

MARTINEZ

Old Tom Gin, Sweet Vermouth, Luxardo Liqueur, Bitters
12.00

TORONTO

Rye Whiskey, Fernet Branca, Simple Syrup, Bitters
12.00

AIRMAIL

Rum, Honey, Lime, Champagne
12.00

GOLD RUSH

Bourbon, Honey, Lemon
12.00

BRAMBLE

Gin, Lime, Simple Syrup, Cassis
12.00

BEER

DRAFT

Service Rally Point 6.00

Red Hare SPF 50/50 6.00

Bud Light 4.00

Hop'lin IPA 6.00

BOTTLED

Budweiser 5.00

Bold Rock Cider 5.00

Blue Moon 5.00

Coors Light 5.00

Heineken 5.00

Michelob Ultra 5.00

Miller Lite 5.00

Stella Artois 6.00

Samuel Adams 5.00

Yuengling 5.00

Session 6.00

WINE

SPARKLING

GL

BTL

GL

BTL

Michelle, Brut, Washington 8.00 40.00

Villa Sandi Il Fresco, Prosecco, Italy 9.00 42.00

Mia Dolcea, Moscato D'asti, Italy 8.00 36.00

Moët & Chandon Impérial, Champagne, France -- 200.00

Chandon Brut 15.00 72.00

WHITE

GL

BTL

RED

GL

BTL

Danzante, Pinot Grigio, Italy 8.00 30.00

Chateau Ste. Michelle, Riesling, Washington 10.00 40.00

Matua, Sauvignon Blanc, Matua Valley, New Zealand 10.00 40.00

Conundrum, White Blend, California 9.00 36.00

Caliterra Reserva, Chardonnay, Colchagua Valley, Chile 8.00 32.00

William Hill, Chardonnay, Central Coast, California 9.00 36.00

Beringer, White Zinfandel, California 6.00 24.00

Maso Canali, Pinto Grigio, Italy 12.00 48.00

Kendall-Jackson, Chardonnay, California 12.00 48.00

Meiomi, Pinot Noir, California 12.00 48.00

La Crema, Pinot Noir, Oregon 15.00 60.00

Louis M. Martini, Cabernet Sauvignon, Sonoma, California 11.00 44.00

Caliterra Reserva, Cabernet Sauvignon, Colchagua Valley, Chile 8.00 32.00

Cellar No. 8, Cabernet Sauvignon, California 9.00 36.00

Caliterra Reserva, Merlot, Colchagua Valley, Chile 8.00 32.00

Piattelli Vineyards, Malbec, Mendoza, Argentina 13.00 52.00

Robert Mondavi, Cabernet Sauvignon, Napa, California 18.00 68.00

Saved, Red Blend, California 12.00 48.00

BEV

Savannah Coffee Roasters Regular or Decaf 3.00

Coke 3.50

Diet Coke 3.50

Sprite 3.50

Mr. Pibb 3.50

Iced Tea 3.50

Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, & may cause health problems. According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.