



SAVANNAH RESTAURANT WEEK

CHOOSE ONE FROM EACH COURSE

45++ PER PERSON

STARTERS

Collard Green Spanakopita

Feta Cheese, Lemon, Thyme, Zatar Yogurt

Country Ham Flatbread

Country Ham, Braised Peaches, Pickled Banana Peppers, Burrata, Balsamic Reduction

Ellis Square Caesar Salad

Romaine, Pecorino, Hushpuppy Croutons, Cajun Caesar

MAINS

Andaz Georgia Shrimp and Stone Ground Grits

Melted Leeks, NC Stone Ground Grits, Holy Trinity, Blackened Cream Sauce,
Micro Collard Greens

Smothered Pork Chop Cutlets

Buttermilk Redskin Smashed Potatoes, Sautéed Vidalia Onion and Mushroom Gravy,
Wilted Spinach

Gumbo Mac & Cheese

Free Range Chicken, Local Sausage, Dark Roux, Aged Cheddar Cheese

DESSERTS

Seasonal Cobbler with Ice Cream

Triple Chocolate Whoopie Pie with Peanut Butter Filling

SPECIALTY COCKTAIL

Chatham Artillery Punch +10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk for foodborne illness.

Our kitchen handles common allergens: dairy, eggs, peanuts, tree nuts, shellfish, fish, soy, wheat, and gluten.

22SQ is cash-free, all major credit cards are accepted. | For parties of seven or more, a gratuity of 22% will be added.