



# 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, Sauteed 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.