

LIBERTY & DRAYTON

Savannah, Ga

1540

HISTORIC DOWNTOWN

USA

1540 ROOM:
A SOUTHERN-INSPIRED
CULINARY ADVENTURE

Hernando de Soto was the first European explorer to visit Georgia in 1540. That heritage of exploration has permeated this beautiful restaurant inside The DeSoto, a true Savannah landmark. Located in the heart of the Historic District, 1540 Room offers unique Southern dining expedition combining familiar flavors with inventive and local ingredients.

DINNER

EXECUTIVE CHEF: Mark Santiago
1540 ROOM CHEF: Ryan Alpaugh
PASTRY CHEF: Gerson Reyes

15 EAST LIBERTY STREET
SAVANNAH, GA 31401

JOIN US FOR BREAKFAST
6:30-10:30a DAILY

OUR LOCAL FARMERS

- GROW FOOD CAROLINA {charleston, sc}
- CANEWATER FARM {darien, ga}
- TIERRA VERDE FARMS {bloomingdale, ga}
- READEE'S BEES HONEY {savannah, ga}
- MAY RIVER OYSTER FARM {bluffton, sc}
- PATAK MEATS {austell, ga}
- SWEET GRASS DAIRY {thomasville, ga}
- CAPRA GIA CHEESE COMPANY {carrolton, ga}
- HUNTER CATTLE FARM {brooklet, ga}
- LABELLE FARMS {ferndale, ny}
- SPRINGER MOUNTAIN FARMS {baldwin, ga}
- RUSSO'S SEAFOOD COMPANY {savannah, ga}
- UNCLE DON'S LOCAL MARKET {st. simons, ga}

SOUPS & SALADS

SOUTHERN CAESAR SALAD

collards, parmesan,
cornbread croutons 7

CRAB DUMPLING, SHELLFISH
CONSOMME

tomato corn relish 9

FRISÉE & BUTTER LETTUCE SALAD

Better Fresh Farms lettuce, poached
egg, bacon lardon, potato with
white maple balsamic dressing 8

SHAREABLES

FOIE GRAS & WAFFLES

Labelle Farms duck, whipped Capra GIA
Cheese Company goat cheese, bacon
edgar's truth bourbon syrup 16

RAW OYSTERS

Georgia peach mignonette & cocktail
sauce 14

POACHED PEI MUSSELS

shaved fennel, roasted tomatoes Tierra
Verde Farms, Chorizo, saffron aioli 15

BEEF CARPACCIO

parmesan, fennel, fried capers, cream
cheese croutons, lemon aioli 14

YELLOWFIN TUNA CRUDO

Russo's Seafood Company tuna,
lemon emulsion, radish medley 14

BLUE CRAB BEIGNETS

tarragon aioli 12

CRISPY PORK BELLY

apricot & lavender compote,
Readee's Bees Savannah honey 13

CHARCUTERIE &
CHEESE BOARD

deviled eggs, pickled vegetables,
& grilled rosemary seasalt
flatbread 16

SIDES

- dirty rice 5
- farro risotto 5
- grilled asparagus 4
- white cheddar mac & cheese 5

- Canewater Farms blue corn grits 4
- peppered bacon-braised collards 4
- scalloped potato skillet 7

ENTREES

SCALLOPS & PORK BELLY

Edgar's bourbon-honey glaze, slow
country sweet cream corn 30

SKILLET CHICKEN POT PIE

Springer Mountain Farms chicken, local
vegetable medley 22

OXTAIL STEW

vegetable medley, dirty rice 24

PORK SHANK OSSO BUCCO

swiss chard, Canewater Farms
blue corn grits 26

LOCAL SHRIMP

Russo's Seafood Company shrimp, grit
cake, Patak Meats andouille, cajun
cream, sweet corn chutney 28

CRISPY DUCK CONFIT

Georgia peach compote, crispy Vidalia
onions & farro risotto 25

COASTAL EMPIRE BOUILLABAISSSE

Russo's Seafood Company shrimp,
mussels, crab claws, scallop, chorizo,
corn, baby sweet potato 34

CATCH OF THE DAY

Russo's Seafood Company Daily Catch
market price

PETITE FILET OF BEEF

Hunter Cattle Farm filet, white
cheddar mac & cheese, peppered
bacon-braised collard greens 34

SIGNATURE 32 OZ. BONE-IN RIBEYE

white cheddar mac & cheese, peppered
bacon-braised collard greens 52

BREAD SERVICE: warm cornbread, thyme-onion biscuits, yeast rolls with jalapeño maple bacon butter

*may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; parties of 6+ are subject to 20% service charge and state tax