

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: Will Bunting
PASTRY CHEF: Allison Brown

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}
- READEE'S BEES HONEY {savannah, ga}
- 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}

SOUPS & SALADS

FARRO SALAD

roasted winter squash, kale, pine nuts, blueberries with rosemary vinaigrette 8

ROASTED BABY BEET SALAD

local greens, candied pecans, crumbled goat cheese with white balsamic vinaigrette 7

LOBSTER BISQUE

dill creme fraiche, lobster clusters 8

SHAREABLES

FOIE GRAS & WAFFLES

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

RAW OR BAKED OYSTERS

Raw: Georgia peach mignonette & cocktail sauce 14
Baked: peppered bacon, forage mushrooms, kale & bearnaise sauce 14

POACHED PEI MUSSELS

shaved fennel, roasted tomatoes, Chorizo, saffron aioli 15

BLUE CRAB BEIGNETS

tarragon aioli 12

LOCAL SHRIMP & SCALLOP
CEVICHE

cucumber, jalapeno, roasted sweet potato, cilantro lime with squid ink tapioca chips 14

PECAN CRUSTED TUNA

sweet chili citrus slaw, chipotle aioli 14

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

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

- Canewater Farms blue corn grits 4
- peppered bacon-braised collards 4
- southern mashed potatoes 6

ENTREES

SCALLOPS & PORK BELLY

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

COASTAL EMPIRE BOUILLABaisse

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

PORK TENDERLOIN

bacon wrapped Hunter Cattle Farms pork tenderloin with white cheddar mac n cheese & peppered bacon braised collard greens 24

LOCAL SHRIMP & GRITS

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

PORK SHANK OSSO BUCCO

swiss chard, served with red rice 26

CRISPY DUCK CONFIT

Georgia peach compote, crispy Vidalia onions & farro risotto 25

SKILLET CHICKEN POT PIE

Springer Mountain Farms chicken, local vegetable medley 22

ROASTED STUFFED SQUASH

quinoa, local root vegetables, kale, roasted walnuts 24

GRILLED LAMB CHOPS

blackberry demi, confit fingerling potatoes, asparagus 32

CRAB STUFFED TROUT

southern soucatash, sweet potato puree, green tomato relish 30

CATCH OF THE DAY

Russo's Seafood Company Daily Catch market price

PETITE FILET OF BEEF

Hunter Cattle Farm filet, southern mashed potatoes & sauteed haricoverts 34

SIGNATURE 50 OZ. BONE-IN RIBEYE

southern mashed potatoes & sauteed haricoverts 52

BREAD SERVICE: warm cornbread and 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

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LIBATIONS

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CURRENT LOCAL FEATURES

SERVICE BREWING CO. {Savannah, GA}
SOUTHBOUND BREWING CO. {Savannah, GA}
PHIFER PAVIT WINE {Georgia-Born Winemaker}
EDGAR'S TRUTH BOURBON {only at The DeSoto}

COCKTAILS

GOLD RUSH

1792 bourbon, honey, lemon 10

AVIATION

botanist gin, maraschino liqueur,
creme de violette, lemon 13

SERGEANT JASPER

Edgar's Truth Bourbon, yellow chartreuse,
sweet vermouth, orange bitters, orange
peel garnish 14

RUM & RYE

basil hayden rye, denizen merchant rum, raw
syrup, angostura bitters, orange bitters,
orange peel & luxardo cherry 14

DESOTO-RITA

maestro dobel reposado, lime juice, simple
syrup, muddled strawberries, basil 14

FOURTH WARD

old fourth gin, green chartreuse tincture,
agave syrup, pear liqueur, lemon juice,
rosemary sprig 13

IRIS

ghost coast orange vodka, luxardo maraschino
liqueur, Kina L'Aero d'Or, lemon juice, club soda,
orange wheel 12

GEORGIA BLUE

1970 vodka, blueberry simple syrup, brut
champagne 10

CUCUMBER SPRITZ

beefeater's gin, lime juice, agave, cucumber,
prosecco 12

APPLE & BOURBON BELLINI

infused apple bourbon, peach liqueur, orange
juice, topped with a sliced bourbon
soaked apple and champagne 12

P&P CUP

pimm's no. 1, pomegranate liqueur, plantation
pineapple rum, lemon, ginger beer, cucumber 10

WINES

BUBBLES

BRUT, Duc Du Valmer {Pays d'Oc, France} 8/32
PROSECCO, Cavaliere D'Oro {Italy} 9/36
CHAMPAGNE, Laurent Perrier La Cuvee Brut
{Champagne, France} 55
CHAMPAGNE, Dom Perrignon {France, NV} 170

WHITE

PINOT BLANC, Trimbach {Alsace, France} 11/44
RIESLING, Heinz Eifel {Mosel, Germany} 12/48
PINOT GRIGIO, Cavaliere D'Oro {Italy} 8/32
SAUVIGNON BLANC, Loveblock {New Zealand} 10/40
SAUVIGNON BLANC, Phifer Pavitt 'Date Night'
{Napa Valley, CA} **A Georgia-Born Winemaker!** 13/52
CHARDONNAY, Mathew Fritz {Alexander Valley, CA} 8/32
CHARDONNAY, Hartford Court {Russian River Valley} ... 12/48
CHARDONNAY, Failla {Haynes Vineyard,
Coombsville, CA} 120
CHARDONNAY, Rombauer {Carneros, CA} 75

RED

PINOT NOIR, Imagery {Sonoma, CA} 9/36
PINOT NOIR, Dobbles Family Estate
{Willamette Valley, OR} 11/44
PINOT NOIR, Failla {Sovoy Vineyard,
Anderson Valley, CA} 120
ZINFANDEL, Pozzan Oakville Cuvee {Napa Valley, CA} .. 12/48
MALBEC, Finca Las Moras {San Juan, Argentina} 9/36
MERLOT, Lapostolle Cuvee Alexandre {Chile} 36
BORDEAUX BLEND, 'Les Cadrans' Chateau Lassegue
Saint-Emillion Grand Cru {Bordeaux, France} 13/52
BORDEAUX BLEND, 2004 Domaine Chante Alouette Cormeil
{St. Emilion Grand Cru, France} 60
GRANACHA, Bodegas Alto Moncayo
{Campo de Borja, Spain} 62
SANGIOVESE, Tenuta di Arceno {Chianti, Italy} 45
TEMPRANILLO, CVNE 'Cune' Reserva {Rioja, Spain} 42

CABERNET SAUVIGNON (Organic), Gerard Bertrand
{Pays d'Oc, France} 10/40
CABERNET SAUVIGNON, Oberon {Napa Valley, CA} 13/52
CABERNET SAUVIGNON, Phifer Pavitt 'Date Night'
{Napa Valley, CA} **A Georgia-Born Winemaker!** 80
CABERNET SAUVIGNON, Beaulieu Vineyard Georges de
Latour Private Reserve {Napa Valley, CA} 180
SYRAH, Failla {Hudson Vineyard, Napa Valley, CA} 120

ROSÉ

Saintsbury, {Carneros, CA} 8/32
Hecht & Banner, {Cote du Provence, France} 9/36

SPLIT BOTTLES

GRANDE CUVEE, Le Grande Courtage {France, NV} 12
CHARDONNAY, Landmark, {California} 18
CABERNET SAUVIGNON, Alexander Valley Vineyards
{California} 20

CRAFT BEER 7

RALLY POINT PILSNER, Service Brewing {Savannah, GA}
MARZEN, 'Emergency Drinking Beer' Wild Haven {Decatur, GA}
BELGIAN WIT, 'Scattered Sun' Southbound {Savannah, GA}
GROUND POUNDER PALE ALE, Service Brewing {Savannah, GA}
SPF 50/50 GRAPEFRUIT IPA RADLER, Red Hare Brewing {Marietta, GA}
IPA, 'Pernicious' Wicked Weed {Asheville, NC}
IPA, 'Hoplin' Southbound {Savannah, GA}
CIDER, Treehorn Cider Co. {Marietta, GA}

ROTATING CRAFT SOUR

*ask your server about our draft selection