

## GOURMET-TO-GO ROOM SERVICE

EXT 7252

Available from 6:30 a.m. to 10:00 p.m. Sunday - Thursday; 6:30 a.m. to 11:00 p.m. Friday & Saturday.  
Please see Breakfast, All-Day, and Cocktail, Beer, & Wine menus on the following pages.

## RESTAURANT HOURS

**Edgar's Proof and Provision:** 11:00 a.m. - 11:00 p.m. daily

**1540 Room:** Breakfast: 6:30 a.m. - 10:30 a.m. daily

Dinner: 5:00 p.m. - 10:00 p.m. Tuesday - Saturday

**Buffalo Bayou:** 6:30 a.m. - 4:00 p.m. Everyday

EDGAR'S  
**Proof &  
Provision**

**1540  
ROOM**

**BUFFALO BAYOU**  
COFFEE



Lush Libations & Savory Bites  
for Lunch & Dinner



Farm-to-Table Cuisine  
Fresh from Savannah's Finest



Delicious Gourmet-to-Go  
Local Coffees Plus Light Fare



## BREAKFAST MENU

Dial Extension 7252 to order

Available from 6:30am to 10:30am daily

(Cocktails available after 8:00am Mon-Sat and 11:00am Sun)

### ENTRÉES

**Berry Parfait \$9** **\$9**  
Greek yogurt with house-made granola and berry compote (v)

**Oatmeal \$10**  
Oatmeal, dried cranberries, blueberries, candied Georgia pecans, and brown sugar with a side of almond milk

**The Continental \$13**  
Served with a side of fruit plus choice of bread and beverage (v)  
Choose one bread: Croissant, muffin, bagel, toast, Danish, or English muffin  
Choice one beverage: Coffee, tea, orange juice, grapefruit juice, cranberry juice, V8

**Pancakes or Waffles \$14**  
Honey butter, vanilla bean whipped cream, berry compote, and maple syrup (v)

**Sausage, Egg, & Cheese Biscuit \$16**  
Pork sausage; served with a side of fruit

**Bacon, Egg, & Cheese Croissant \$16**  
Nueske's bacon; served with a side of fruit

**Provision Breakfast \$20**  
Includes choice of toast, egg, meat, and side  
Toast: White, wheat, English muffin, Rye, or gluten free option  
Egg: Fried, scrambled, over easy, egg whites, or egg substitute  
Meat: Bacon, chicken sausage, pork link sausage  
Side: Breakfast potatoes, grits, fruit cup

### DRINKS

**Milk \$4**  
Whole, Skim, 2%, Chocolate, Soy, Almond

**Juice \$4**  
OJ, Grapefruit, Apple, Cranberry, V8

**Water**  
Perrier (12 oz) \$4  
Aquapana (1 liter) \$12

**Pot of Coffee \$8**  
Regular & Decaf

**Tazo Hot Tea 20 oz. \$3**  
Mindful Mint, English Breakfast, Earl Grey, Wild Sweet Orange, Green Tea, Calm Chamomile

### BREAKFAST SIDES

**One Egg (Made to Order) \$4**

**Regular or Cheddar Grits \$6**

**Breakfast Potatoes \$6**

**Nueske's Bacon \$7**

**Chicken Apple Sausage \$6**

**Cup of Fruit \$6**

**Cereal \$6**

Choice of Raisin Bran, Corn Flakes, Rice Krispies, or Frosted Mini Wheats

### BREAKFAST COCKTAILS

**Second Base Bloody Mary \$12**

The Bay vodka, housemade mix, Old Bay salt rim, celery, pickled okra and cocktail onion

**Irish Coffee \$10**

Jameson Irish whiskey, coffee and whipped cream

**Mimosa \$9**

Duc Du Valmer brut Champagne, orange juice

**Bellini \$9**

Peach puree, prosecco

Vegetarian (v), Vegan (V), and Gluten Free (GF) options indicated where applicable.

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illness.



## ALL-DAY MENU

Dial Extension 7252 to order

Available 11:00am to 10:00pm Sun - Thurs  
12:30pm to 11:00pm Fri & Sat

### SHAREABLES

#### **Cheese & Charcuterie \$18**

Assortment of local cheeses, two meats, pickled vegetables, whole grain mustard, homemade candied pecans, Georgia peach compote

#### **Beef Short Rib Poutine \$15**

Beef short rib, steak fries, cheese curd, & chopped scallions (GF)

#### **Lump Crab Flat Bread \$15**

Caramelized Vidalia onions, chive lump crab, basil pesto, arugula flatbread

#### **Edgar's Truth Whiskey BBQ Wings \$15**

Six wings served with Edgar's Truth whiskey BBQ sauce (GF)

### SALADS

#### **Georgia Cobb Salad \$16**

Grilled Springer Mountain Farms chicken breast, fried onions, eggs, Nueske's bacon, blue cheese crumbles, tomato, cucumber, buttermilk ranch

#### **Southern Caesar \$10**

Collard & Romaine, cornbread croutons, & shaved parmesan (v)

#### **Add protein to any salad**

Grilled Chicken \$5

Grilled Steak \$6

Georgia Shrimp \$6

### SANDWICHES

All sandwiches served with house chips, steak fries, or fruit.

#### **Turkey Pesto Club \$16**

Roasted turkey, Nueske's bacon, avocado, arugula, tomato, pesto aioli, served on a chibatta roll

#### **Steak Sandwich \$16**

Grilled flank steak sandwich, horseradish mayo, white cheddar, pickled red onions, watercress served on crispy baguette

#### **P & P Burger \$17**

Grilled 8 oz. burger, pimento cheese, bacon, tomato red onion jam, arugula, avocado, fried onions, Edgar's Truth whiskey BBQ sauce

#### **Sub grilled chicken breast or Garden Burger**

### ENTRÉES

#### **Fish & Chips Dinner \$17**

Southern-style beer battered fish and chips served with coleslaw

#### **DeSoto Chopped Salad \$16**

Grilled Flank Steak, cucumbers, tomatoes, peppers, crumbled feta cheese, fried onions, with whole grain vinaigrette

#### **Southern Seafood Chowder \$9**

Crab, shrimp, clams, Nueske's bacon, served with cornbread

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## DESSERTS

### **Banana Pudding \$9**

Southern-style banana pudding with whipped cream and vanilla wafers

### **Key Lime Pie \$7**

with whipped cream

### **Chocolate Brownie Sundae \$6**

Gluten-free brownie served with vanilla ice cream and fudge sauce (GF)

## BEVERAGES

### **Soda \$4**

Coke, Diet Coke, Sprite, Dr. Pepper

### **Juice \$4**

OJ, Grapefruit, Apple, Cranberry, V8

### **Water**

Perrier (12 oz) **\$4**

Aquapana (1 liter) **\$12**

### **Iced Tea \$6**

Sweet, Unsweet, Half & Half

### **Tazo Hot Tea 20 oz. \$3**

Mindful Mint, English Breakfast, Earl Grey,  
Wild Sweet Orange, Green Tea, Calm  
Chamomile

## KIDS MENU

Served with choice of house chips, steak fries, or fruit.

### **Grilled Cheese \$8**

Gluten-free bread available upon request

### **Chicken Tenders \$8**

### **Pasta \$8**

Choice of tomato sauce or butter & cheese  
(v)

Gluten-free bread available upon request

### **Grilled Chicken Breast & Broccoli \$8 (GF)**

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## BEER, WINE & COCKTAILS

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11:00 a.m. to 11:00 p.m. Fri & Sat

### CRAFT COCKTAILS

#### Gold Rush \$12

1792 Bourbon, honey, lemon

#### Apple & Bourbon Bellini \$14

Infused apple bourbon, Gifford peach liqueur, orange juice topped with a sliced bourbon soaked apple and champagne

#### Georgia Blue \$12

1970 vodka, blueberry simple syrup, brut champagne

#### Cucumber Spritz \$14

Ghost Coast gin, lime juice, agave, cucumber, prosecco

#### P & P Cup \$12

Pimm's No. 1, pomegranate liqueur, plantation pineapple rum, lemon, ginger beer, cucumber

#### Aviation \$14

The Botanist gin, maraschino liqueur, creme de violette, lemon

### BEER

#### Craft Cans & Bottles \$9

Rally Point Pilsner, Service Brewing Co., Savannah, GA  
Scattered Sun Belgian Wit, Southbound, Savannah, GA  
Ground Pounder Pale Ale, Service Brewing Co., Savannah, GA  
Hoplin' IPA, Southbound Brewing Co., Savannah, GA

#### Import Bottles \$7

Heineken, Stella Artois

#### Domestic Bottles \$6

Miller Lite, Bud Light, Michelob Ultra, Budweiser

### WINE

The 1540 Room at The DeSoto Savannah is pleased to offer a seasonal selection of fine wines from around the world, all curated by our in-house sommelier. Below is a brief selection; please **dial 7252** to inquire about the full list.

#### Bubbles

CHAMPAGNE, Nicolas Feuillate (France) **13/52**

#### Whites

SAUVIGNON BLANC, Phifer Pavitt 'Date Night' **15/16**

**A Georgia-Born Winemaker!**

CHARDONNAY, Hartford Court (Russian River Valley) **14/56**

#### Reds

PINOT NOIR, Imagery (Sonoma) **11/14**

CABERNET SAUVIGNON, Oberon (Napa) **11/44**

CABERNET SAUVIGNON, Phifer Pavitt 'Date Night' **90**

**A Georgia-Born Winemaker!**

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