

LUNCH  
MONDAY - FRIDAY  
11AM TO 3PM

**B · TILLMAN**

6700 WATERS AVE  
SAVANNAH, GA 31406  
912.721.1564

BYRD · SINCE 1924 · SAVANNAH

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## TO START

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southern deviled eggs • espelette / 3

house-made pickle plate • cucumbers • okra • green tomatoes / 3

pimento cheese • toast points / 6

fried calamari • creole remoulade / 10

fried green tomato caprese • fresh mozzarella • basil • pesto / 10

baked black & white truffle mac & cheese • pecorino • parmesan • white cheddar / 13

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## SOUPS & SALADS

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carrot jalapeño soup / pickled jalapeño • crème fraîche / 7

tomato bisque / roasted tomato • basil • evoo / 7

chilled root veggie salad / roasted carrots • brussel sprouts • roasted turnips  
roasted cherry tomatoes • green goddess / 11

apple salad / arugula • hazelnuts • granny smith apples • blue cheese • apple cider vinaigrette / 10

poached pear / boursin cheese • benton's country ham • grilled scallion • mixed greens / 13

chicken caesar salad / grilled romaine • fried chicken • nueske bacon • pecorino / 13

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## SANDWICHES

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braised pork / fresh mozzarella • caramelized onions • pommery mustard  
red pepper slaw • castra rota mohnlaib / 12

grilled CAB burger / fresh baked brioche • pommes frites • pimento cheese • fried green tomato / 14

veggie sandwich / zucchini squash • yellow squash • eggplant • red peppers • mushrooms • boursin / 11

thick cut BLT / basil pesto aioli • castra rota focacius detego / 9

modern gyro / roasted lamb • grilled cucumber • arugula • tzatziki • crumbled feta • house grilled flatbread / 12

panko dusted catfish sandwich / remoulade • red pepper slaw • pommes frites / 14

roast beef sandwich / peppernata • white cheddar • castra rota montanara / 10

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Executive Chef Cameron Cheney

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DINNER  
MONDAY - FRIDAY  
5PM TO CLOSE

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## TO START

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southern deviled eggs • espelette / 3

house-made pickle plate / 3

pimento cheese • toast points / 6

fried green tomato caprese • fresh mozzarella • basil • pesto / 12

fried calamari • creole remoulade / 10

baked black & white truffle mac & cheese • pecorino • parmesan • white cheddar / 13

savannah river farms chicken liver pâté • pommery mustard • balsamic • onion jam • toast points / 16

sweet potato gnocchi • braised pork • caramelized onions • spiced pecans • sage brown butter / 14

tuna tartare • scallion • citrus • wonton crisps / 15

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## SOUPS & SALADS

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carrot jalapeño soup / pickled jalapeño • crème fraîche / 7

tomato bisque / roasted tomato • basil • evoo / 7

chilled root veggie salad / roasted carrots • brussel sprouts • roasted turnips  
roasted cherry tomatoes • green goddess / 11

apple salad / arugula • hazelnuts • granny smith apples • blue cheese • apple cider vinaigrette / 10

poached pear / boursin cheese • benton's country ham • grilled scallion • mixed greens / 13

chicken caesar salad / grilled romaine • fried chicken • nueske bacon • pecorino / 13

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## ENTREES

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grilled CAB burger / fresh baked brioche • pommes frites • pimento cheese • fried green tomato / 14

roasted springer mountain chicken / green tomato gratin • zucchini squash carpaccio • chicken jus / 22

braised pork / spaetzle • mustard • shallot • crema • molasses / 24

flounder / cornbread pudding • collard greens • crawfish emulsion • citrus parsley salad / 22

grilled sirloin / german potatoes • caramelized fennel • maitre'd butter • red wine demi / 25

seabass / dirty jambalaya • grilled corn • salsa rosa • sherry emulsion / 26

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**Executive Chef Cameron Cheney**

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CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

BRUNCH  
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## TO START

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southern deviled eggs • espellette / 3

seasonal fruit plate / 8

pimento cheese • grilled bread • toast points / 6

fried green tomato caprese • fresh mozzarella • basil • pesto / 10

baked black & white truffle mac & cheese • pecorino • parmesan • white cheddar / 13

savannah river farms chicken liver pâté • pommery mustard • balsamic • onion jam • toast points / 16

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## SALADS

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melon salad / canteloupe • honeydew • pineapple • arugula • feta / 11

poached pear salad / boursin • benton's country ham • grilled scallion • grilled bread / 13

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## ENTREES

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eggs benedict / hollandaise • benton's ham • house-made crumpets / 15

hanger & eggs / breakfast potatoes • bearnaise • red-wine demi / 18

shrimp & stone ground grits / caramelized fennel • tomato crema / 15

fried chicken / biscuits • andouille sausage gravy • breakfast potatoes / 15

french toast / house-made brioche • strawberry-mint compote / 12

grilled CAB burger / fried green tomato • fried egg • pimento cheese • breakfast potatoes / 14

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## SIDES

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breakfast potatoes / 4

bacon / 4

cheese grits / 4

2 eggs any way / 4

biscuit & gravy / 6

grilled andouille sausage / 6

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**Executive Chef Cameron Cheney**

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