



Where to Eat and Drink in Savannah RCA 2018

Before close to 1000 RCA Members descend on Savannah, make sure you've chosen your Culinary Experiences carefully. We've put together a list of our recommendations to help with planning. See you in Savannah!

AM

Coffee Fox

This local coffee shop specializes in pour over style coffees from PERC roasters but also features espresso tonics, nitro cold brew and inventive espresso drinks. They also serve beer and wine so they have everything you need to knock off last night's rust. (Opens 7am)

102 W Broughton St,
Savannah, GA
912-401-0399
<https://www.thecoffeefox.com/>

Perc Coffee

You can also go right to the source for a PERC coffee. PERC is one of Savannah's premier roasters and their location in Savannah also serves as their roasting facility. It's on the smaller side and is more about the coffee than food so don't hold out hopes for a big breakfast. (Opens 9am)

1802 E Broad St,
Savannah, GA 31401
(912) 209-0025
<https://perccoffee.com/>

Savannah Coffee Co.

This Veteran owned coffee roaster has been operating in Savannah since 1909. While a little old school, it offers fresh baked croissants and *saucisson en croute* for breakfast, café con leche and cold brew. (Opens 7am)

215 W Liberty St, Savannah, GA 31401
(912) 352-2994
<https://www.savannahcoffee.com/>

The Collins Quarter

This restaurant and espresso bar opens at 6:30 for coffee which is great for a junkie like me. It also serves brunch 6 days a week (closed Tuesday) so it's the perfect place to recover before a busy day. It serves inventive food including French toast benedict, breakfast sandwiches, Aussie breakfast and no judgment for ordering that mimosa. (Opens 6:30am)

151 Bull St
Savannah, GA 31401
(912) 777-4147
<http://www.thecollinsquarter.com/>

Narobia's Grits & Gravy

For a more traditional Soul food breakfast Narobia's Grits & Gravy serves up crab stew, fried fish, and some of the best Southern breakfast and lunch plates in town. While you won't find any pork, you'll still be able to get great shrimp and grits, fried chicken and biscuits, maybe with a little less guilt.

2019 Habersham St
Savannah, GA 31401
(912) 231-0563
<https://roadfood.com/restaurants/narobias-grits-gravy/>

Pie Society

If you're more into savory breakfasts, head over to pie society for British breakfast pasties, buns and quiche at pie society. They also offer high tea (by reservation only) which is a pretty baller way to take a meeting. (opens 8am)

19 Jefferson St
Savannah GA 31405
(912) 238-1144
<http://thebritishpiecompany.com/>

Café M

If you're feeling more continental, café M makes great croissants, both to be eaten plain and as the base for great breakfast sandwiches including Nutella and banana on a toasted croissant and scrambled egg with prosciutto. (Opens 8am)

*128 East Bay Street,
Savannah, GA, 31401
(912) 712-3342
<https://www.cafemsavannah.com/>*

PM

Husk

Chef Sean Brock's latest incarnation delivers on his signature farmer driven Southern food, boasting an incredible Bourbon list, heirloom meats and grains and lots of country ham. This location features a brand new hearth so expect more open flame cooking and traditional preservation techniques than the classic Charleston location.

*12 W. Oglethorpe Ave.
Savannah, GA 31401
(912)349-2600
<http://husksavannah.com/>*

The Grey

Located in a former Greyhound bus terminal, the Grey has been delighting critics since 2014 and is listed on many reviewers top Southern restaurant lists. Expect expertly prepared Southern food with heavy African influences as well as a sprinkling of ingredients paying tribute to the changing ethnic demographics of the south. (Closed Monday)

*109 Martin Luther King Jr Blvd,
Savannah, GA 31401
(912) 662-5999
<http://thegreyrestaurant.com/>*

Cotton and Rye

Focusing on the food of the American south, Cotton and Rye focuses on carefully sourced ingredients and the execution of the dish, with breads, pickling and charcuterie all done on premise. It's housed in an old bank built in 1957 and is a great 3rd option to Husk and the Grey. (Dinner Only, Closed Sunday)

*1801 Habersham St.
Savannah, GA 31401
(912)777-6286
<http://www.cottonandrye.com/>*

Local 11 Ten

Focused on blending Mediterranean ingredients and techniques with Southern mainstays, Local 11 Ten's menu is a good choice if you've had your share of pork already. Head over for fresh day boat fish or some lamb wellington. Also if the weather is nice, stop by their bar, Perch to soak up some sun and have some cocktails. (Dinner Only)

*1110 Bull St,
Savannah, GA 31401
(912) 790-9000
<http://www.local11ten.com/>*

A.lure

A.lure specializes in the cuisine of the low country. Expect shrimp, grits and fried green tomatoes mingled with some classic California influence (a la the French Laundry) paired with great cocktails and blue cheese ice cream. (Dinner Only)

*309 West Congress St,
Savannah, GA 31401
(912)233-2111
<http://aluresavannah.com/>*

B's Cracklin' BBQ

While forced to move to a new location because of fire, locals know to visit B's for whole hog, heritage breed barbecue. Additionally they make great chicken, ribs, brisket and house-made sides with local ingredients. Try the Crackling sliders, toasted rolls with chopped pork, BBQ sauce, pickles and crispy pork skins.

*12409 White Bluff Rd
Savannah, GA 31419
(912) 330-6921
<https://www.bscracklinbbq.com/>*

The Wyld

Vitamin D deprived Dockside hangout The Wyld sits along a wide, deep creek off Herb River, which means the space has an amazing view and appeals broadly (Caesar salad, hummus plate, tacos, burgers) yet also slips in some graceful odes to local seafood and produce. Look for crispy fish and grits alongside shrimp ceviche.

*2740 Livingston Ave
Savannah, GA 31406
(912) 352-3133*

Sugo Rossa

In case you've had enough Southern food, head over to Sugo Rossa. It's a great wood fired pizza and fresh pasta restaurant from the team at Cotton and Rye. They have a great value prix-fix menu, 3 for \$30 which can't be beat if you're on a tight budget. (Dinner Only)

*5500 Abercorn St
Savannah, GA 31405
(912) 417-2330
<https://www.sugorossa.com/>*

Vic's on the River

Set inside an 1858 building that's been a warehouse and a shipping company, Vic's has lots of history on display. It feels a little old school but they've got amazing seafood, including the Jumbo Lump Crab Cakes with local blue crab; a lunch serving of wild Georgia shrimp & smoked cheddar grits; flounder po' boys; and even crawfish beignets with Tabasco syrup and great views.

*26 East Bay Street
Savannah, GA 31401
(912)721-1000
<https://www.vicsontheriver.com/>*

The Olde Pink House

Set in an 18th century mansion, the Olde Pink House has a reputation for the best food in Savannah. The fully stocked bar and antebellum feel is just the start of an authentic Southern experience. Expect low country classics like she-crab soup and fried oysters offset with more inventive global preparations such as Southern sushi, involving grits, smoked shrimp, coconut and nori. (Lunch Tue-Sat, Dinner 7 Days)

*23 Abercorn St,
Savannah, GA 31401
(912) 232-4286
<https://www.planterinsavannah.com/olde-pink-house-restaurant>*

Gerald's Pig and Shrimp

If you're coming in early, spend some time outside of Savannah and get dirty. On your way to the beach, stop at this permanent food truck under a reclaimed wood shelter for a po-boy filled with local Georgia shrimp, made-to-order limeade or a shrimp boil.

*115 E Highway 80
Tybee Island, GA 31328
<http://tybeebbq.com/>*

Wiley's Championship BBQ

For those who want to explore a little more, venture out on Highway 80 for scenic views of Savannah's marshes to Whitemarsh Island for a smoky pulled pork sandwich at this oft awarded BBQ spot. Come early as they often run out.

4700 US-80
Savannah, GA 31410
(912)201-3259
<https://wileyschampionshipbbq.com/>

Sandfly BBQ

This cult BBQ classic serves BBQ 6 days a week until they sell out so get here early. Think whole hog BBQ, brisket and duck fat fried chicken sandwiches served out of an old silver diner.

1220 Barnard St
Savannah, GA 31401
(912) 335-8058
<http://www.sandflybbq.com/downtown/>

After Hours

Atlantic

While perfectly good for dinner, the real highlight at this former gas station are the cocktails. Don't expect crazy combinations, just perfectly mixed drinks, local beers and food friendly wines, all paired with globally inspired bar food. (Closed Sunday)

102 E Victory Dr
Savannah, GA 31405
(912)417-8887
<http://atlanticsavannah.com/>

Jen's & Friends

If you can't make up your mind between having a drink or dessert, Jen's is the spot for you. The drinks here are a mixture of both, from birthday cake to Georgia peach; these martinis will pack a punch and cure your sweet tooth.

34 Bull Street
Savannah, Georgia 31401
(912) 238-5367
<https://www.jnfsavannah.com/>

Congress Street Up

Another great location for anyone arriving early, Congress Street up is located in the American Prohibition Museum. This '20s-inspired speakeasy is open Thursday through Saturday, requests that guests are well dressed, and employs all the trappings of such establishments from period music to parquet floors and tin-punch ceilings. They serve classic drinks like the Aviation, Pimms Cup, and Chatham Artillery Punch. It doesn't hurt that their lead bartender Jason Graham -- former head mixologist at Savannah's Historic District Hotel Indigo -- won the bartender's challenge at the 2016 Savannah's Food & Wine Festival.

*220 W Congress St,
Savannah, GA 31401
(912) 220-1249*

<https://www.americanprohibitionmuseum.com/savannah-speakeasy>

The Public Kitchen & Bar

Public's impressive craft beer, wine, and cocktail menu is only overshadowed by their colossal burgers and po' boys, highlighted by the Coca-Cola BBQ sauce on their Carolina Burger, which is probably the perfect use of Atlanta's signature beverage.

*1 W Liberty St,
Savannah, GA 31401
(912) 200-4045*

<http://www.thepublickitchen.com/>

Five Oaks Taproom

With a beer menu that's focused solely on Georgia brews and a food menu highlighting locally grown produce, Five Oaks beats expectations for hotel fare with apps like cinnamon, brown sugar, bacon lollipops; goat cheese flatbreads with sweet corn puree and chorizo; and main fare like pork belly with hoppin' John, and southern potato gnocchi. They also offer breakfast skillet of chorizo, buttermilk fried chicken biscuits, prosciutto bruschetta, and sandwiches on croissants made by Savannah's Goose Feathers Bakery.

*201 W Bay St,
Savannah, GA 31401
(912) 236-4440*

<https://www.facebook.com/FiveOaksTaproom/>

The Alley Cat Lounge

It's a great sign when a subterranean bar prints its menu as a black-and-white newspaper. Said menu rag includes Alley Cat's local craft beer offerings, classic Champagne cocktails like Old Cubans and French 75s, cocktails listed according to the types of spirits, tikis, 1oz flights, and more. You can also get a customizable punch bowl for your party at \$14 per person, and read excerpts from books like *The Rum Diary* by Hunter S. Thompson, or quotes from esteemed drinkers Ernest Hemingway, Maya Angelou, and Frank Sinatra.

*207 West Broughton Street Unit B,
Savannah, GA 31401
(912) 677-0548
<https://www.alleycatsavannah.com/>*

Green Truck Pub

This version of a neighborhood pub is a little different than your average bar. Everything's made with local ingredients, including the robust and juicy burgers made with premium beef and topped with bacon, cheese, olive tapenade, and more. The beer list, which changes daily is long on bottles and rotating taps of local craft stuff you won't see coming out of a draft anywhere else.

*2430 Habersham Street
Savannah, GA 31401
(912)234-5885
<https://greentruckpub.com/>*

Ghost Coast Distillery

Tour this local distillery or go for a cocktail highlighting their craft vodkas and whiskies.

*641 Indian Street
Savannah, GA 31401
(912) 298-0071
<https://ghostcoastdistillery.com/>*