

LIBERTY & DRAYTON
Savannah, Ga

1540

HISTORIC DOWNTOWN
USA

Executive Chef: Mark Santiago
Pastry Chef: Gerson Reyes

ABOUT 1540 ROOM

A SOUTHERN INSPIRED CULINARY ADVENTURE

DINNER

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

OUR LOCAL FARMERS

CANEWATER FARM {darien, ga}	READEE'S BEES HONEY {savannah, ga}	MCLEOD FARMS {mcbee, sc}	PATAK MEATS {austell, ga}
CAPRA GIA CHEESE CO {carrollton, ga}	SAVANNAH RIVER FARMS {sylvania, ga}	MASCOT PECANS {glennville, ga}	

SOUPS & SALADS:

SOUTHERN CAESAR SALAD 7

Collards, Parmesan,

Cornbread Croutons

WATERMELON SALAD 8

Compressed Watermelon,

Arugula, Candied Pecans,

Capra Gia Herbed Chèvre

SHE CRAB SOUP 8

Georgia Blue Crab

SHAREABLES

COUNTRY HAM FRITTERS 9

Pimento Cheese &
Red Pepper Aioli

BLUE CRAB BEIGNETS 12

Tarragon Aioli

YELLOWFIN TUNA CRUDO 14

Vanilla Bean Dijon
Vinaigrette

BEEF CARPACCIO 14

Parmesan, Fennel,
Fried Capers

SHRIMP SCAMPI 12

Patak Bohemian Andouille,
Baby Peppers, Gremolata

RAW OYSTERS 14

Georgia Peach Mignonette &
Cocktail Sauce

CRISPY PORK BELLY 13

Apricot & Lavender Compote,
Readee's Bees
Savannah Honey

CHARCUTERIE &
CHEESE BOARD 16

Deviled Eggs, Pickled
Vegetables & Grilled
Rosemary Sea Salt Flat
Bread

Bread Service:

Warm Cornbread & Thyme Onion Biscuits with Jalapeño Maple Butter

ENTREES

SCALLOPS & PORK BELLY 30
Edgar's Bourbon Honey Glaze,
Georgia Sweet Corn Puree

OX TAIL STEW 24

Vegetable Medley,
Purple Rice

CRISPY DUCK CONFIT

Georgia Peach Compote,
Crispy Vidalia Onions &
Farro Risotto 25

WHOLE RED SNAPPER 32

Cornmeal Crust,
Okra, Succotash

SAVANNAH RIVER FARMS
PORK SHANK 26

Mustard Greens,
Canewater Farms Blue Corn
Grits

SAVANNAH RIVER FARMS
PETITE FILET

34

White Cheddar Mac & Cheese,
Peppered Bacon Braised Collard Greens

SWEET LOCAL SHRIMP 28

Grit Cake, Patak Andouille,
Cajun Cream,
Sweet Corn Chutney

SKILLET CHICKEN
POT PIE 22

Joyce Farms Chicken,
Local Vegetable Medley

SAVANNAH RIVER FARMS
32OZ BONE-IN RIBEYE

52

SIDES

WHITE CHEDDAR
MAC & CHEESE 5

CANEWATER FARMS
BLUE CORN GRITS 4

PEPPERED BACON
BRAISED COLLARD GREENS 4

PURPLE RICE 4

FARRO RISOTTO 5

SOUTHERN SUCCOTASH 4

ASPARAGUS 4

AFTER DINNER SWEETS

SORGHUM PECAN PIE 8

Shortbread Butter Crust, Blueberry Gel,
Whiskey Caramel, Pecan Tuile,
Brown Butter Ice Cream

KEY LIME PIE 7

Graham Cracker Crust, Passion Fruit Foam,
Vanilla Bean Whipped Cream

BANANA PUDDING 7

Brown Sugar Shortbread Crumble,
Torched Meringue & Whiskey Sauce

CHOCOLATE CARAMEL CAKE 8

White Chocolate Glaze,
Caramel Buttercream, Candied Pecans,
Burnt Sugar Ice Cream, Dulce de Leche

*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.