

Five Oaks Taproom

201 W Bay St 31401-1110 · +19129443366 · Updated: Jan 14, 2026

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BREAKFAST 7

Savannah Sunrise **\$18.00**

Two eggs | center cut smoked bacon or sausage links | breakfast potatoes | choice of bread

Daufuskie Crab Cake Benedict **\$24.00**

Lump crab cake | fried green tomatoes | poached egg | micro greens | hollandaise

Prosciutto & Manchego Croissant **\$20.00**

Prosciutto | scrambled eggs | Manchego cheese | baked croissant served with breakfast potatoes

Avocado Tartine **\$17.00**

English muffin | citrus avocado smash | poached egg | pickled onion | julienned radish | cotija cheese | house made chili crisp oil

Southern Breakfast Shrimp & Grits **\$25.00**

Creamy grits | Georgia shrimp | smoked sausage | onions | peppers | creole | cheddar cheese

Wraps - The Healthy Choice **\$17.00**

Scrambled egg whites | charred heirloom tomato | mushroom crisps | fresh baby spinach | tomato marscapone | toasted goat cheese | sun dried tomato wrap

Wraps - The Neighborhood **\$18.00**

Scrambled eggs | roasted potatoes | choice of bacon or sausage links | charred heirloom tomato | caramelized onions & peppers | avocado | chili crisp | Tillamook cheddar | flour tortilla

GEORGIA'S SWEET SIDE 2

Buttermilk Pancakes **\$15.00**

Three pancakes | fresh berries | whipped cream | maple syrup | bacon or sausage

Challah Bread French Toast **\$17.00**

Thick sliced Challah | berry compote | sweet marscapone cream

ALA CARTE 10

Two eggs any style **\$8.00**

Breakfast potatoes **\$5.00**

Two hash brown patties **\$5.00**

Cup of grits **\$6.00**

Center cut smoked bacon **\$5.00**

Pork sausage links	\$5.00
Bagel	\$6.00
Cereal	\$5.00
Danish	\$6.00
Parfait	\$8.00

BEVERAGES ⁴

Coffee & Hot Beverages

Featuring Savannah Coffee Roasters

Hot Tea	\$3.00
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Featuring Steven Smith Tea

Milks	\$4.00
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Juices & Smoothies	\$4.00
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SMALL PLATES- DINNER ⁵

Low Country Boil Bowl	\$22.00
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Jumbo deveined tail on local shrimp | mini red potatoes | smoked sausage | corn on the cob | boiled egg | toasted baguette slices | Beloved sauce served on side

Daufuskie Crab Cakes	\$18.00
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Chef Baker's secret blend of sweet blue crabmeat & spices | remoulade sauce | lemon

Smoked Chicken Wings	\$16.00
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Six smoked chicken wings | Tossed in your choice buffalo or garlic parmesan

Five Oaks Chips	\$10.00
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Crispy thick cut potato chips | shaved parmesan | black truffle oil

Avocado Fries	\$15.00
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Crispy masa battered avocado wedges | chipotle ranch dipping sauce

ENTREES- DINNER ⁵

Garlic & Rosemary Lamb	\$32.00
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Four Lamb Lollipops | garlic spinach risotto | seasonal vegetables

Pan Seared or Grilled Salmon	\$28.00
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Six ounce salmon | Savannah red rice | sautéed greenbeans | lemon garnish

Southern Supper Shrimp & Grits	\$25.00
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Creamy grits | Georgia shrimp | smoked sausage | onions | peppers | creole | cheddar cheese

Smash Burger **\$18.00**
Two Hunter Cattle Chuck & Short Rib patties | American cheese | lettuce | tomato | onion | Bread & Butter pickles | Spicy Russian dressing | brioche bun | garlic & parmesan fries (Gluten Free bun available)

Ribeye **\$30.00**
12 oz Bone In Hunter Cattle Ribeye | red wine demi-glace | smashed & baked parmesan red potatoes | seasonal vegetables

SALADS 3

Lump Crabcake Salad **\$28.00**
Daufuskie crab cake | Vertical Roots hydroponic greens | cherry tomatoes | pickled onions | cucumbers | champagne vinaigrette | served with side of Russian Remoulade

Local Artisan Lettuces **\$20.00**
Vertical Roots hydroponic greens | grilled peaches | candied pecans | watermelon radish | pickled red onion | champagne vinaigrette

House Salad **\$12.00**
Vertical Roots hydroponic greens | cherry tomatoes | cucumber | pickled onion | croutons

SIGNATURE CRAFT COCKTAILS 7

The Savannah Old Fashioned **\$16.00**
Featuring Savannah's first Bourbon since Prohibition | Savannah Bourbon original or honey | Luxardo cherry | orange slice

Sweet Bay Street **\$16.00**
Ketel One Peach & Orange Blossom Vodka | cherry liqueur | peach schnapps | ginger ale

Tybee Sipper **\$16.00**
Coconut Cartel Rum | pineapple juice | orange juice | agave | lemon

The Classic Margarita **\$16.00**
Casamigos Blanco Tequila | sweet & sour | Triple Sec | Served on the rocks

The Dirty South Martini **\$16.00**
Gray Goose Vodka or Tanqueray Gin | vermouth | olive juice & blue cheese olive garnish

Georgia On My Mind **\$16.00**
Mount Gay Eclipse Dark Rum | Aperol | peach schnapps | agave | orange juice

Tito's Bloody Mary **\$16.00**
Titos Vodka | Bloody Mary mix | celery stalk | olives

MOCKTAILS 3

Pulaski Punch **\$13.00**
Pineapple juice | orange juice | ginger beer | hibiscus syrup

Refresher **\$13.00**
Blueberry | lemon | club soda | mint

Lavender Lift

\$13.00

Orange juice | lavender syrup | club soda