

Belford's Savannah

315 W Saint Julian St 31401-2401 · +19122332626 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 13

She Crab Soup	\$14.00
Baked Parmesan Garlic Butter Oysters	\$19.00
Jumbo Black Tiger Shrimp Cocktail	\$23.00
Bloody Mary cocktail sauce, sumac, lemon	
Fresh-Baked Basket of Biscuits	\$12.00
Orange wild berry jam & local Savannah honey butter	
Fried Green Tomatoes	\$12.00
Spicy rémoulade	
Artisan Greens	\$13.00
Heirloom tomatoes, English cucumber, carrot ribbons, Meyer lemon chive vinaigrette	
Arugula Salad	\$16.00
Butternut squash, pink grapefruit, macerated figs, feta, toasted pumpkin seeds, balsamic vinaigrette	
Charred Brussel Sprouts	\$17.00
Andouille sausage, honey cayenne	
Smoked Halibut Dip	\$18.00
Toasted pita chips, charred jalapeño hot sauce	
Charcuterie & Artisanal Cheeses	\$30.00
Chef's selection of two specialty meats, two premium cheeses & accompaniments	
Char-Grilled Octopus	\$21.00
Root vegetable purée, heirloom tomatoes, Meyer lemon chive vinaigrette	
Crispy Calamari	\$20.00
Blistered shishito & Calabrian peppers, black pepper Parmesan aioli	
Belford's Jumbo Lump Crab Cake	\$24.00
Spiced tomato jam, charred poblano lime aioli	

MAINS 11

Seafood Frittata	\$22.00
Crab meat, shrimp, spinach, onion, roasted red & green peppers, cheddar, fried potatoes, fresh seasonal fruit	

Chilled Smoked Salmon Salad	\$28.00
Dijon-smoked Faroe Islands salmon, lemon poached shrimp, artisan greens, hard-boiled egg, heirloom tomatoes, avocado, watermelon radishes, English cucumber, Meyer lemon chive vinaigrette	
Biscuit Sliders	\$18.00
Grilled capicola, green onion cheddar scrambled eggs, fried potatoes, fresh seasonal fruit	
Shrimp Po'Boy	\$22.00
Roasted tomatoes, lettuce, rémoulade, coleslaw, fried potatoes	
Crab Benedict	\$30.00
Jumbo lump crab cakes, poached eggs, hollandaise, fresh seasonal fruit, smoked gouda grits	
Fish & Chips	\$22.00
Beer battered Atlantic cod, coleslaw, fried potatoes, tartar	
Triple Blend Burger	\$22.00
Short rib, brisket & chuck, Applewood smoked bacon, cheddar, lettuce, tomato, fried potatoes	
Steak & Eggs	\$32.00
5 oz. Petite filet mignon, green onion cheddar scrambled eggs, fried potatoes, fresh seasonal fruit	
Oven Roasted Local Trout	\$30.00
Smoked gouda grits, asparagus, heirloom tomatoes, Meyer lemon garlic beurre blanc	
Shrimp, Greens & Grits	\$24.00
Shrimp, collard greens, smoked gouda grit cake, Applewood smoked bacon, chardonnay butter sauce, heirloom tomatoes, green onion, Parmesan	
Steak Sandwich	\$28.00
Sliced beef tenderloin, blistered heirloom tomatoes, arugula, horseradish aioli, garlic buttered roll, fried potatoes 28	

DINNER BUTCHER'S CUT STEAKS AVAILABLE 6

Filet Mignon	\$60.00
8 oz., 38-day wet aged	
Bone-In Grass Fed Strip Steak	\$82.00
18 oz., 50-day dry aged	
USDA Prime NY Strip Steak	\$70.00
14 oz., 55-day wet aged	
USDA Prime Bone-In Rib Eye Steak	\$96.00
18 oz., 40-day wet aged,	
Durham Ranch Elk Chops	\$46.00
12 oz.	
Patuxent Farms Bone-In Pork Chop	\$42.00
12 oz.	

SOUP & SALADS 4

She Crab Soup	\$14.00
Arugula Salad	\$16.00
Butternut squash, pink grapefruit, macerated figs, feta, toasted pumpkin seeds, balsamic vinaigrette	
Baby Iceberg Wedge	\$15.00
Applewood smoked bacon, heirloom tomatoes, radishes, Asher blue cheese dressing	
Artisan Greens	\$13.00
Heirloom tomatoes, English cucumber, carrot ribbons, Meyer lemon chive vinaigrette	

BUTCHER'S CUTS 6

Filet Mignon	\$60.00
8 oz., 38-day wet aged	
Bone-In Grass Fed Strip Steak	\$82.00
18 oz., 50-day dry aged	
USDA Prime NY Strip Steak	\$70.00
14 oz., 55-day wet aged	
USDA Prime Bone-In Rib Eye Steak	\$96.00
18 oz., 40-day wet aged	
Durham Ranch Elk Chops	\$46.00
12 oz.	
Patuxent Farms Bone-In Pork Chop	\$42.00
12 oz.	

ADDITIONS 6

Béarnaise	\$4.00
Peppercorn Sauce	\$4.00
Hollandaise	\$4.00
Crusted Bleu Cheese	\$8.00
Sautéed Wild Mushrooms	\$10.00
8 oz. Lobster Tail	\$46.00

REGIONAL CRAFT DRAFTS 6

Terrapin High & Hazy IPA	
Athens GA	
Service Brewing Rally Point Pilsner	
Savannah GA	

Creature Comforts Classic City Lager

Athens GA

Southbound Scattered Sun Wit

Savannah Ga

Scofflaw Brewing Basement IPA

Atlanta GA

Gate City Copperhead Amber Ale

Roswell GA

SIGNATURE COCKTAILS 4

Honey Bee

Cathead Honeysuckle Vodka, local Georgia honey, fresh-squeezed lemonade, orange bitters

Southern Dew

RumHaven Coconut Rum, spiced rum, melon liqueur, pineapple juice, fresh-squeezed lemon juice

Happy Margarita

Lunazul Tequila, Cointreau liqueur, fresh squeezed lime juice, salt rim

Dixie Lemonade

Dixie Black Pepper Vodka, Burnt Church Cucumber Vodka, fresh-squeezed lemonade

WINES 4

French Blue Bordeaux Rosé

FR

Cuvée Jean Paul Cotes de Gascogne Blanc

FR

Duc de Valmer Blanc de Blanc Brut Champagne

FR

Destinata Carbonic Grenache by Tooth & Nail

CA

DINNER BUTCHER CUTS AVAILABLE 6

Filet Mignon	\$60.00
8 oz., 38-day wet aged	
Bone-In Grass Fed Strip Steak	\$82.00
18 oz., 50-day dry aged	
USDA Prime NY Strip Steak	\$70.00
14 oz., 55-day wet aged	

USDA Prime Bone-In Rib Eye Steak	\$96.00
18 oz., 40-day wet aged	
Durham Ranch Elk Chops	\$46.00
12 oz.	
Patuxent Farms Bone-In Pork Chop	\$42.00
12 oz.	

DESSERTS 6

Brownie Chocolate Mousse Stack	\$12.00
Chocolate sauce, Luxardo Maraschino Cherries, fresh whipped cream	
Blueberries & Cream	\$11.00
White Chocolate Bread Pudding	\$8.00
Jim Beam whiskey sauce, fresh whipped cream	
Today's Cheesecake	\$12.00
Salted Caramel Crème Brûlée	\$10.00
House-Churned Ice Cream	\$9.00

CHARDONNAY 9

Napa Cellars	AVAILABLE OPTIONS
Napa Valley CA	B: \$50.00
	G: \$13.00
Raeburn	\$52.00
Sonoma CA	
Cuvaison	\$58.00
Los Carneros, Napa Valley CA	
Screen Door	AVAILABLE OPTIONS
Russian River CA	B: \$60.00
	G: \$16.00
Neyers 304	\$65.00
Sonoma County CA	
Morgan	\$66.00
Santa Lucia Highlands CA	
Dutton-Goldfield	\$76.00
Dutton Ranch, Russian River Valley CA	
Far Niente	\$145.00
Napa Valley CA	

Domaine Della	\$165.00
Sonoma Coast CA	

WHITE BURGUNDY 7

Thomas Labille Chablis Grand Vin	\$78.00
Burgundy FR	
Domaine M. Briday Rully	\$78.00
Burgundy FR	
Domaine Daniel Pollier	\$92.00
Pouilly-Fuissé, Burgundy FR	
Christian Moreau Chablis	\$100.00
Burgundy FR	
Oliver Leflaive Bourgogne Les Sétilles	\$124.00
Burgundy FR	
Domaine Renaud "Aux Bouthières" Premier Cru	\$128.00
Pouilly-Fuissé, Burgundy FR	
Maison Champy Chassagne-Montrachet	\$135.00
Côte de Beaune FR	

SAUVIGNON BLANC 4

Decoy by Duckhorn	AVAILABLE OPTIONS
Sonoma Valley CA	B: \$46.00
	G: \$12.00
White Haven	AVAILABLE OPTIONS
Marlborough NZ	B: \$50.00
	G: \$13.00
Serge Dagueneau & Filles Pouilly Fumé	\$64.00
Loire Valley FR	
Domaine Durand Sancerre	\$70.00
Loire Valley FR	

PINOT GRIGIO 3

Barone Fini	AVAILABLE OPTIONS
Veneto IT	B: \$46.00
	G: \$12.00
King Estate Pinot Gris	\$52.00
Willamette Valley OR	

Santa Margherita	\$60.00
Trentino-Alto Adige IT	

ROSÉ 3

Les Rocailles	AVAILABLE OPTIONS
Savoie FR	B: \$46.00
	G: \$12.00

Mirabeau "Belle Année"	\$50.00
Vin de France FR	

The Withers	\$68.00
Sierra Foothills CA	

SPARKLING 8

Duc de Valmer Brut	AVAILABLE OPTIONS
Burgundy FR	B: \$38.00
	G: \$10.00

Bervini Prosecco	AVAILABLE OPTIONS
Veneto IT	B: \$50.00
	G: \$13.00

Moillard Cremant Brut Rose	AVAILABLE OPTIONS
Burgundy FR	B: \$58.00
	G: \$15.00

M. Haslinger & Fils Brut	\$78.00
Champagne FR	

Nicolas Feuillatte Réserve Exclusive Brut	AVAILABLE OPTIONS
Champagne FR	B: \$94.00
	G: \$24.00

Iron Horse "Wedding Cuvée"	\$108.00
Russian River CA	

Gran Moraine	\$115.00
Yamhill-Carlton OR	

Tattinger La Francaise	\$165.00
Champagne FR	

INTERESTING WHITES 14

Taburno Fiano Santa Sofia	\$40.00
Beneventano, Campania IT	

Peter Mertes Riesling	AVAILABLE OPTIONS
Mosel GE	B: \$42.00
	G: \$11.00
Trivento Reserve White Malbec	AVAILABLE OPTIONS
Mendoza AR	B: \$42.00
	G: \$11.00
Laurenz V Singing Grüner Veltliner	\$42.00
AT	
Abadia de San Campio Albariño	\$45.00
Rias Baixas ESP	
Blanc Pescador Catalonia	AVAILABLE OPTIONS
Catalonia ESP	B: \$46.00
	G: \$12.00
Gotas de Mar Godello	\$48.00
Galicia SP	
The Delegate Bordeaux Blanc	AVAILABLE OPTIONS
Bordeaux FR	B: \$50.00
	G: \$13.00
Nivarius Tempranillo Blanco	AVAILABLE OPTIONS
Rioja SP	B: \$50.00
	G: \$13.00
Pine Ridge Chenin Blanc / Viognier	\$50.00
Napa Valley CA	
Tenuta Le Calcinaie	\$55.00
Tuscany IT	
Cantina Puiatti Ribolla Gialla	\$60.00
Friuli-Venezia Giulia IT	
Gundlach Bundschu Gewürztraminer	\$64.00
Sonoma Coast CA	
Domaine Galevan Chateauneuf-Du-Pape	\$142.00
Rhone Valley FR	

CABERNET SAUVIGNON 16

Charles & Charles	AVAILABLE OPTIONS
Columbia Valley WA	B: \$46.00
	G: \$12.00

Tooth & Nail "The Possessor" Paso Robles CA	AVAILABLE OPTIONS	
	B: \$70.00	
	G: \$18.00	
The Calling Alexander Valley CA	AVAILABLE OPTIONS	
	B: \$86.00	
	G: \$22.00	
Kenwood "Jack London" Sonoma Mountain CA	\$90.00	
Quilt Napa Valley CA	\$92.00	
Louis Martini Napa Valley CA	\$116.00	
Faust Napa Valley CA	\$120.00	
Bella Union by Far Niente Napa Valley CA	\$130.00	
Hess Collection "Iron Corral" Estate Grown Napa Valley CA	\$132.00	
Clos du Val Estate Napa Valley CA	\$135.00	
Hindsight Bella Vetta Howell Mountain Howell Mountain, Napa Valley CA	\$176.00	
Freemark Abbey Napa Valley CA	\$184.00	
Immortal Estate Slope Hidden Ridge Vineyard, Sonoma County CA	\$195.00	
Cornerstone Cellars Rutherford Napa Valley CA	\$272.00	
Mt. Brave Mt. Veeder, Napa Valley CA	\$285.00	
Reynolds Stags Leap District Reserve 300 Series Napa Valley CA	\$310.00	

PINOT NOIR 15

Big Fire	AVAILABLE OPTIONS	
	Willamette Valley OR	
	B: \$50.00	
	G: \$13.00	

F. Esmonin Bourgogne "Les Genevrieres"	\$58.00
Burgundy FR	
Domaine de Rochebin	AVAILABLE OPTIONS
Burgundy FR	B: \$62.00
	G: \$16.00
Purple Hands Lone Oak Ranch	\$68.00
Willamette Valley OR	
Orogeny	\$78.00
Russian River Valley CA	
Patricia Green "Freedom Hill"	\$86.00
Willamette Valley OR	
Row Eleven Dutton Sanchietti	\$88.00
Russian River Valley CA	
Domaine Julien Cote de Nuits-Villages	\$90.00
Burgundy FR	
Domaine Delarche 'Les Boutières'	\$100.00
Beaune FR	
Résonance Yamhill-Carlton	\$115.00
Willamette Valley OR	
Paul Jouard Chassagne-Montrachet	\$138.00
Burgundy FR	
Argyle "Nuthouse"	\$175.00
Eola-Amity Hills, Willamette Valley OR	
Hartford Court "Warrior Princess Block"	\$185.00
Zena Crown Vineyard OR	
Domaine Georges Joillot "Les Noizons"	\$270.00
Pommard FR	
Senses "Day One"	\$310.00
Sonoma Coast CA	

MERLOT 3

Chelsea Goldschmidt	AVAILABLE OPTIONS
Alexander Valley CA	B: \$62.00
	G: \$16.00
Silverado Mt. George	\$105.00
Napa Valley CA	

St. Supéry Rutherford	\$145.00
Napa Valley CA	

INTERESTING NEW WORLD REDS 11

Crios Malbec	AVAILABLE OPTIONS
Mendoza AR	B: \$50.00
	G: \$13.00
Alexander Valley Vineyards Zinfandel	AVAILABLE OPTIONS
Sonoma County CA	B: \$54.00
	G: \$14.00
Caymus Suisun "Walking Fool" Blend	AVAILABLE OPTIONS
Suisun Valley, North Coast, CA	B: \$78.00
	G: \$20.00
Penner-Ash Syrah	\$86.00
Willamette Valley OR	
Keplinger Vermillion Blend	\$92.00
Napa / Sonoma CA	
Orin Swift "8 Years in the Desert"	\$102.00
St. Helena CA	
Fulldraw Blend	\$132.00
Paso Robles CA	
Adaptation Petite Sirah	\$150.00
Napa Valley CA	
Charles Krug "Generations" Blend	\$185.00
Napa Valley CA	
Coursey Graves Bennett Mountain Estate	\$190.00
Bennett Valley CA	
Schweiger Vineyards "Dedication" Estate Bottled	\$270.00
Napa Valley CA	

INTERESTING OLD WORLD REDS 27

Bodegas Breca Garnacha Old Vines	AVAILABLE OPTIONS
Calatayud ESP	B: \$46.00
	G: \$12.00
Chevalier du Grand Robert Haut-Médoc	AVAILABLE OPTIONS
Tuscany IT	B: \$50.00
	G: \$13.00

Bodegas Breca Garnacha Old Vines	\$50.00
Calatayud ESP	
Marqués de Riscal Rioja Reserva	AVAILABLE OPTIONS
Rioja SP	B: \$54.00
	G: \$14.00
Jean-Michel Dupré Morgon Vignes de 1935	\$54.00
Beaujolais FR	
Quinta do Crasto Douro	\$54.00
Douro PT	
Terredora Aglianico Campania	\$55.00
Campania IT	
Gerard Bertrand Minervois	AVAILABLE OPTIONS
Languedoc-Roussillon FR	B: \$58.00
	G: \$15.00
Domaine Brocourt Chinon Les Coteaux	\$58.00
Loire FR	
Château Mont-Redon Côtes du Rhône	AVAILABLE OPTIONS
Rhône FR	B: \$62.00
	G: \$16.00
Domaine Michel Vattans B-C	\$68.00
Sancerre FR	
Château Maris "Les Planels" Syrah	\$68.00
Minervois-La Livinière FR	
Les Cadrans de Lassègue Grand Cru	\$78.00
Saint-Émilion, Bordeaux FR	
Cesari Amarone della Valpolicella	\$80.00
Fumane IT	
Abadía Retuerta Sardón de Duero Selección Especial	\$82.00
Castilla y León ESP	
Tenuta di Arceno Chianti Classico Riserva	\$86.00
Tuscany IT	
Hugas de Batlle Coma de Vaixell	\$88.00
Cerona SP	
Domaine des Lises Crozes-Hermitage	\$96.00
Rhone FR	
Prunotto Barolo	\$130.00
Piedmont IT	

Domenico Clerico Barolo	\$135.00
Piedmont IT	
Chevalier de Lascombes Margaux	\$138.00
Bordeaux FR	
Brancaia Ilatraia	\$145.00
Tuscany IT	
E. Guigal Châteauneuf-du-Pape	\$155.00
Rhone FR	
Barbi Brunello di Montalcino	\$182.00
Tuscany IT	
Cesari Bosan Amarone Riserva	\$218.00
Veneto IT	
Argiano Solengo	\$235.00
Tuscany IT	
La Fiorita Brunello di Montalcino Riserva	\$265.00
Tuscany IT	

REGIONAL CRAFT DRAFT 6

Terrapin High & Hazy IPA (ABV: 5.8%)	\$9.00
Tropical & juicy full forward IPA. Soft & silky-smooth.	
Service Brewing Rally Point Pilsner (ABV: 4.6%)	\$8.50
Traditional Bohemian-style pilsner with a sweet malt character & clean, crisp finish. Savannah GA	
Creature Comforts Classic City Lager (ABV: 4.2%))	\$8.50
A clean, crisp and easy drinking lager Savannah, GA	
Southbound Scattered Sun Wit (ABV: 5.2%)	\$8.00
Belgian-style wit beer with citrus peel & coriander notes. Refreshingly crisp. Savannah GA	
Scofflaw Brewing Basement IPA (ABV: 7.5%)	\$9.00
Earthy, citrus tones with a hint of lemongrass. Hop-forward, Northeast-style IPA; sweet finish. Atlanta, GA	
Gate City Copperhead Amber Ale (ABV: 5.2%)	\$8.50
Light hoppy aroma blended with a malty sweetness, toffee finish. Roswell GA	

REGIONAL CRAFT CANS 5

StillFire Orange Diva	\$10.00
16oz Classic Belgian style wit bier. Curaçao orange peel & coriander blended with blood orange. Fragrant & delicate. (ABV: 5.3%) Suwanee GA	
New Realm Euphonia Pilsner (ABV: 5.0%)	\$8.00
German-style pilsner with notes of tangerine, strawberry & honeydew; slightly bitter to balance out the sweetness. Savannah GA	

Treehorn Dry Cider (ABV: 5.9%)	\$9.00
Local Georgia apples create a crisp, pleasantly sweet hard cider with a dry finish. Marietta GA	
Salt Life Lager (ABV: 4.5%)	\$8.00
Notes of toast, floral hops & sweet cereal malt. Crisp, clean & refreshing. Jacksonville FL	
Wild Haven Emergency Drinking Beer (ABV: 4.4%)	\$8.00
Pils-style session ale. Bright & complex with citrus zest, Portuguese sea salt & lemongrass. Avondale Estates GA	

BOTTLE BEERS & CANS 5

Corona Premier	\$6.50
Miller Lite	\$6.00
Stella Artois	\$7.50
Guinness Stout	\$9.00
14.9 oz.	
Bitburger Drive NA	\$7.00

CHILDREN 12 & UNDER 1

Oven-Roasted Turkey	AVAILABLE OPTIONS
Garlic whipped potatoes, turkey giblet gravy, apple cranberry stuffing, charred brussel sprouts	
	\$20.00
	With Dessert: \$25.00

FAMILY STARTERS 2

She Crab Soup
Artisan Greens
Heirloom tomatoes, carrots, radishes, balsamic vinaigrette

FAMILY MAINS 4

Southern Fried Chicken	\$125.00
Smoked gouda mac & cheese, collard greens. Serves 3-4	
Belford's Award-Winning Crab Cakes	\$245.00
Smoked gouda mac & cheese, broccolini, spiced tomato jam. Serves 4	
Surf & Turf	\$275.00
8 oz. 38-day aged filet mignon, Gulf shrimp, fried potatoes, grilled asparagus. Serves 4. Dinner for two option available	
Patuxent Farms Pork Chops	\$150.00
12 oz., bone-in, fried potatoes, grilled asparagus. Serves 4	

FAMILY DESSERT 1

White Chocolate Bread Pudding

Jim Beam whiskey sauce, fresh whipped cream

CATERING ITEMS 12

She Crab Soup \$35.00

Serves 4

Smoked Gouda Mac & Cheese \$30.00

Serves 6-8

Three Cheese Lobster Mac & Cheese \$50.00

Fontina, Parmesan, smoked gouda, toasted panko bread crumbs. Serves 6-8

Mixed Greens \$25.00

Heirloom tomatoes, carrots, radishes, balsamic vinaigrette. Serves 8

Classic Caesar \$25.00

Serves 8

Ready-to-Bake Mini Crab Cakes \$90.00

25 pcs.

Blackened Chicken Sliders \$60.00

Orange jalapeno relish, arugula. 20 pcs.

Seafood Frittata \$50.00

Jumbo lump crab, shrimp, sweet Georgia corn, cheddar & Swiss cheeses, onions, roasted green & red peppers. Serves 6-8

36-Season 8 oz. Chicken Breasts \$48.00

Grilled or fried, 15 pcs.

White Chocolate Bread Pudding \$30.00

Jim Beam whiskey sauce, fresh whipped cream. Serves 6-8

Lemon Bars \$30.00

Serves 6-8

Seasonal Fruit Cobbler \$40.00

Serves 6-8

DISPLAY PLATTERS 7

Seasonal Fresh Fruit \$75.00

Sliced seasonal fruit & berries

Seasonal Fresh Vegetables \$75.00

Lowcountry ranch dressing

Shrimp Cocktail \$150.00

Bloody Mary cocktail sauce, 100 pcs.

Artisanal Cheese Board	\$125.00
Chef's selection of premium cheeses & accompaniments	
Charcuterie Board	\$135.00
Chef's selection of specialty meats & accompaniments	
Charcuterie & Artisanal Cheese Board	\$180.00
Chef's selection of specialty meats, premium cheeses & accompaniments	
Chilled House-Smoked Salmon	\$150.00
Arugula, capers, red onion marmalade, Pommery mustard, crème fraîche, crostini	

SIDES 3

Fried potatoes	\$4.00
Fresh fruit	\$6.00
Seasonal vegetables	\$6.00