

KITCHEN *Savages*

Palate Starters

Savage Signature Sampler	50
(5) Honey Garlic Wings (2) Crab Cake Egg Rolls (3) Jerk Lamb Lollipops	
Bone In Wings (7)	16
Honey Garlic Sweet Dusse +3 Henny BBQ +3 Mumbo Buffalo	
Crab Cake Egg Roll	20
Super Lump Crab Old Bay Seafood Aioli	
Ultimate Crab Cake Egg Roll	24
Super Lump Crab Shrimp Old Bay Seafood Aioli	
Jerk Lamb Egg Rolls	20
Jerk Marinated Lam Cheddar/Monterey Jack Cheese Sweet Chili	
Lamb Lollipops (GF)	26
(4) Pan Seared Jerk Marinated Lamb Chops	
Savage Fries	22
Old Bay Fries Shrimp Crab Remoulade	
Savage Seafood Devil Eggs (GF)	20
Southern Devil Eggs Colossal Crab Sautéed Shrimp	

Fruit De Mer

Oyster Rockefeller (6) (GF)	20
Spinach Parmesan Cheese Sauce Old Bay Bread Crumbs	
Oysters (6)	18
Hot Sauce Horseradish Lemon Red Wine Shallots	
Moules Frites	20
Mussels White Wine Cream Sauce Mayonnaise	

Salads

The "Jerk" Caesar (GF)	10
Romaine Jerk Spice Parmesan Croutons Jerk Caesar Dressing	
Classic Caesar (GF)	10
Romaine Parmesan Croutons Caesar	
Untraditional House Salad (GF)	10
Romaine Parmesan Croutons Caesar	

Add Chicken +7 | Shrimp +15 | Salmon +15 | Crab +15

Sweet Temptations

Banana Pudding Cheesecake	13
Caramel Chessman Cookies Bananas	
Peach Cobbler Cheesecake	13
Southern Marinated Peaches Graham Cracker	
Strawberry Cheesecake	12
Homestyle Cheesecake Strawberry Compote	
Chocolate Cake	13
Mixed Berries Triple Chocolate Vanilla Drizzle	

Vegan

Create Your Own Pasta	18
(Choose from the following)	
Cajun or Jerk Spinach Peppers Mushrooms Chicken Crab	
Final price based on selections	
Beyond Burger Cheeseburger Burger	20
Soy Free Beyond Meat LT Fries	
Vegan Mac and Cheese (Cajun or Jerk)	16
Vegan Cheesecake	17
Peach Cobbler or Strawberry	

Savage Entrees

Honey Blackened Salmon (GF)	30
Pan Seared Salmon Mashed Potatoes Spinach Cream Sauce	
Add Crab +10 Add Shrimp +10 Lobster \$20	
Stuffed Honey Blackened Salmon (GF)	45
Pan Seared Crab Stuffed Salmon Mashed Potatoes Spinach Cream Sauce	
Jerk Lamb Chops* (GF)	36
(4) Lamb Chops Mashed Potatoes Sautéed Asparagus	
Create Your Own Pasta (GF+3)	10

(Choose from the following)

Cajun or Jerk | Shrimp | Crab | Chicken | Lobster | Salmon Spinach | Peppers | Garlic Bread

Final price based on selections

Cognac Glaze Steak* (GF)	40
8oz Seared Steak Potato Puree Sautéed Asparagus Cognac Sauce	
Ultimate Seafood (GF +3)	48
Lobster Crab Shrimp Cajun Alfredo	
Savage Surf & Turf (GF)	50
Sirloin Steak 6oz Lobster Tail Asparagus Corn Salsa Seafood Aioli	
Lamb Rigatoni* (GF +3)	36
(4) Jerk Lamb Racks Mixed Peppers Jerk Parmesan Mornay	
Braised Short Ribs (GF)	36
Braised Short Ribs Red Wine Beef Stock Mashed Potatoes Carrots Crispy Brussels	
Lobster Mac & Cheese (GF +3)	30
Creamy Cajun Cheese Mac Lobster Broiled or Fried	
Add Crab +10 Add Shrimp +10	
Catfish Mac & Cheese (GF +3)	24
Southern Catfish Mac and Cheese	
Add Crab +10 Add Shrimp +10	
The Catfish Dinner (GF)	35
(2) Southern Catfish Mac & Cheese Braised Collards	
The Chicken Dinner	30
(7) Honey Garlic Wings Mac & Cheese Braised Collards	
MLK Gumbo (Create Your Own Protein)	10
Holy Trinity Orka Rice Chicken Shrimp Crab	
Final price based on PROTEIN selections	

Sandwiches

Savage Cheeseburger	13
5oz Angus Burger Lettuce Tomatoes Mayo Fries	
Anacostia Double Bacon Cheeseburger	20
(2) 5oz Angus Burger Lettuce Tomatoes Mayo Fries	
District Bacon & Egg Cheeseburger	16
5oz Angus Burger Mumbo Sauce Fries	
Salmon Sandwich	18
Blackened Salmon Seafood Aioli Honey Fries	

Companions

Old Bay Fries	4
Sautéed Asparagus	8
Finished with butter & salt Balsamic Glaze	
Roasted Brussel Sprouts	8
Balsamic Glaze	
Signature Mac & Cheese (Cajun or Jerk)	10
Homestyle Garlic Mashed Potatoes	7
Finished with Butter	
Sautéed Spinach	7
Braised Collard Greens w/ Smoked Turkey	8
Sweet Honey Cornbread	10

18% service charge is included on all tab. 15% is distributed to service workers on top of their base wages, remaining 3% is used to help pay for our staff costs, such as base wages, technology and restaurant support, etc.

You may choose to leave an extra tip

Proteins Cooked well done cannot be recooked or refunded.

Signature Drinks Cocktails

The Sweet Irene	16
Tito's Vodka Pineapple Chambord	
The Boss Lady	14
Evan Williams Honey Ginger Ale	
The J Mann	17
Mercer & Prince Whiskey Orange Bitters Simple Syrup Orange Peel Smoked Cherry Woods	
Patron Fashion	20
Smoked Patron Charcoal Silver Simple Syrup Bitters	
The Pink Lemon Drop	15
Raspberries Absolut Vodka Simple Syrup Fresh Lemon Juice	
Savage Sidecar	25
Hennessy Dusse Grand Mariner	
Patron Pineapple Punch	18
Patron Silver Pineapple Lime Juice	
Anacostia Punch	18

Glenlivet Caribbean Rum Whiskey Orange Juice Pineapple Juice Lime Juice Grenadine	
Marion Berry	16
818 Tequila Strawberry Puree Fresh Lime Agave	
Patron Strawberry Refresher	20
Patron El Cielo Fresh Strawberries Lemonade	
The Saint Elizebeth	16
Kettle One Cucumber/Mint Saint Germain Lime Simple Syrup	
District Lemonade	18
White Hennessy Lemonade Angostura Bitter Dashes	

Signature Savage Lemon Drops - \$16
Watermelon | Peach | Mango | Watermelon |
Passion Fruit | Strawberry



Signature Flights

Spicy Margarita Flights	\$25
Pineapple Cucumber Jalapeno Jalapeno Lime	
Mojito Flights	\$20
Original Peach Strawberry	
Patron Flights	\$45
Blanco Reposado Anejo	
Uncle Nearest Whiskey	\$45
1884 1856 Rye	
Signature Margaritas	\$20
Strawberry Peach Pomegranate	

Rosé/Moscato/Prosecco

Black Girl Magic Rosé (USA)	16/64
Strawberry Moscato (USA)	10
dPoggio Sweet Rosé (Italy)	10
Protea Dry Rosé ('22 South Africa)	10/40
San Antonio Granada Sweet Pink	10
McBride Sisters Sparkling Brut Rose (California)	16/64

Martinis & Lemon Drops

Classic Martini	17
Hendricks Sweet Vermouth Lemon Twist	
Dirty Martini	17
McQueen Olive Brine Olives	
Empress 1908 Martini	22
Elderberry Rose Sweet Vermouth	
Watermelon Martini	17
Lumiere Watermelon Cointreau Lime Juice	
Espresso Martini	17
Gray Goose Espresso Kahlua Simple Syrup	
LWA (Lemon Drop w/ Attitude)	20
Don Julio Reposado Lemon Juice Simple Syrup	
The Gold Rush	17
Brough Brothers Whiskey Honey Lemon Juice	
Blueberry Lemon Drop	17
Kettle One Vodka Simple Syrup Lemon Juice Triple Sec	

Happy Hour (Mon – Fri 4p – 7p)

Well Drinks (Liquor/Mixer)	6
Lime Margaritas	6
Flavor Margarita	8
(Strawberry, Peach, Passionfruit, Watermelon, Mango)	
House Red Wine	6
House Lemon Drop	7
Long Island Ice Tea	10
Chicken Quesadilla	10
Shrimp Quesadilla	10

Wings (4) (Honey Garlic Buffalo Mumbo)	8
Catfish Nuggets (10)	10

Mocktails and Non Alcoholic

Stella Artois Zero	8
Corona NA	8
Heineken Zero	8
Roy Rogers (Coke, Grenadine, Lime Juice)	7
Lime Rickey (Club Soda, Agave, Lime Juice)	7
Cosmopolitan (Cranberry Juice, Lime Juice)	7
Little Red Shoes (Pomegranate, Lime, Orange, Simple Syrup)	7
Deep Sky (Passion Fruit, Lime, Orange, Agave)	7

Beer

Stella	
Heineken	
Corona Extra	
Flying Dog IPA	
Double Dog IPA	
The Truth Imperial IPA	
Yuengling	

Wine

	Reds	
St Francis Merlot ('19 California – Sonoma Valley)		15
Grayson Merlot ('20 California – Paso Robles)		14
Columbia Crest Estate Merlot ('20 Washington)		9
Protea Cabernet Sauvignon ('21 South Africa)		10/40
Federalist Bourbon Cabernet Sauvignon ('18 California)		15
Lobos Cabernet Sauvignon ('20 California – Napa Valley)		10
Carnivor Bourbon Barrel Cabernet Sauvignon ('19 CA)		13
Domaine Bousquet Malbec ('22 Argentina)		9
Trapiche Oak Cask Malbec ('21 Argentina – Mendoza)		9
Chateau Des Deux Rives Bordeaux ('19 - Bordeaux) (V)		15
McBride Sisters Red Blend ('19 – California)		20/80
	Whites	
Monsieur Touton Sauvignon Blanc (dry)('21France – Bordeaux)		15
Man Vinters Chenin ('20 South Africa – Costal)		10
Scaia Garganega Chardonnay ('21 Italy – Veneto)		13
Protea Chenin Blanc ('22 – South Africa)		13
Santa Juilo Pinot Grigio ('22 Argentina)		12
McBride Sisters Chardonnay ('19 – CA/New Zealand)		15/60
McBride Sisters Brut ('19 – CA/New Zealand)		15
McBride Sisters Riesling ('21 – CA/New Zealand)		15