



OCTAGON

BAR & GATHERING PLACE

CRAFT COCKTAILS

16

“Artillery Punch”

Derived from the famous Chatham Artillery Punch which has been a part of the Southern Culture for over two centuries. The Chatham Artillery is one of the oldest military organizations on record in Georgia. The earliest mention of their deceitful brew was in 1819 when President James Monroe came to Savannah to attend the gala launching of the S.S. Savannah. It was said that the ladies of the camp would make this in times of celebrations, and the officers of the artillery would sneak in & add libation's to spice it up. We were fortunate to come across one of the original recipes & have given it our own unique twist. Similar to an artillery, the explosion follows the bang.

Carolina Lemonade

Pimm's No. 1, Cucumber, Homemade Sour Mix
Lemonade

Vanilla Crush Mule

House-Infused Orange Vanilla Vodka
Orange Bitters, Lime, Ginger Beer

Purple Rain

Stoli Raspberry Vodka, Crème de Violet
Domaine de Canton, Lemon, Sparkling Wine

Thyme for a Collins

Bull Rush Gin, Pink Peppercorn, Aperol, Thyme
Lemon

Basil Margarita

Cazadores Silver Tequila, Agave, Basil, Lime
Balsamic

Octa-quila

House Infused Pineapple-Jalapeño Tequila, Lime
Agave Nectar

Old Fashioned

Bulleit Rye, Vanilla, Cherry Vanilla Bitters

LOCAL BEERS

🎨 Draft (16oz.) 🎨

8

Service Brewery Rally Point Pilsner

Savannah, GA, 4.6%

Westbrook Brewing Co. "White Thai" Witbier

Charleston, SC, 5.0%

River Dog IPA

Bluffton, SC, 6.3%

Southern Barrel, "Helles Lager"

Bluffton, SC, 6.3%

Seasonal Selection



🎨 Bottled Beers 🎨

Corona Extra

Lager, Mexico 12oz, 4.5%

7

Stella Artois

Lager, Belgium, 12oz, 5.0%

7

New Belgium Brewing

"Fat Tire," Amber Ale, CO, 12oz, 5.2%

8

Sweetwater Brewing Co.

420, Extra Pale Ale, GA, 12oz, 5.4%

8

Stone Brewing Co.

India Pale Ale, CA, 12oz, 6.9%

8

*Please ask your server for our domestic
& import beer selections*

WINES BY THE GLASS

🌿 SPARKLING 🌿

<i>Sparkling</i>	Roederer Estate, Brut	15/60
	Anderson Valley, CA NV	
<i>Sparkling Rosé</i>	Schramsberg, Brut	18/70
	“Mirabelle”, California NV	
<i>Champagne</i>	Billecart-Salmon, Brut,	28/70
	“Reserve”, Mareuil-sur-Aÿ, NV 375ML	

🌿 WHITE 🌿

<i>Sauvignon Blanc</i>	Echo Bay,	14/50
	Marlborough, New Zealand 2017	
<i>Sauvignon Blanc</i>	Gérard Boulay, “Chavignol”, .	18/70
	Sancerre, France 2017	
<i>Pinot Grigio</i>	Alois Lageder, “Dolomiti”, . . .	14/50
	Alto Adige, Italy 2017	
<i>Albariño</i>	Paco and Lola, “No. 12”	12/45
	Rías Baixas, Spain 2016	
<i>Chardonnay</i>	Jean-Marc Brocard,	15/60
	Chablis, France 2017	
<i>Chardonnay</i>	Patz and Hall,	18/70
	Sonoma Coast, CA 2016	

🌿 ROSÉ 🌿

<i>Grenache</i>	Printemps,	15/60
	Côtes de Provence, France 2017	

🌿 RED 🌿

<i>Pinot Noir</i>	Hitching Post, “Hometown” .	15/60
	Central Coast, CA 2015	
<i>Pinot Noir</i>	Adelsheim	23/90
	Willamette Valley, OR 2016	
<i>Super Tuscan</i>	Fanti, “Poggio Torto”	12/45
	Tuscany, Italy, 2016	
<i>Tempranillo</i>	La Rioja Alta, “Viña Alberdi”, .	15/60
	Rioja, Reserva, Spain, 2012	
<i>Cabernet Sauvignon</i>	Jim Barry, “The Cover Drive”	13/50
	Coonawarra, Australia 2015	
<i>Cabernet Sauvignon</i>	Conn Creek	18/70
	Napa Valley, CA 2015	

❧ BOURBON ❧



1792 Ridgemount Reserve	16
Angel's Envy	18
Booker's	19
Blanton's	22
Four Roses "Small Batch"	17
Four Roses "Single Barrell"	28
Jefferson's Reserve "Small Batch"	16
Old Weller "Antique 107"	18
Savage & Cooke "Burning Chair"	18
Virgil Kaine Ginger Infused	16

❧ RYE WISKEY ❧



High West Double Rye	17
Kentucky Owl 11 Year Rye	45
Whistle Pig 10 Year Rye	22

❧ SINGLE MALT SCOTCH ❧



Ardbeg, 10 Year

18

Balvenie, 12 Year

18

Balvenie, 21 Year

48

Lagavulin, 16 Year

25

Macallan, 12 Year

18

Macallan, 18 Year

60

Oban, 14 Year

18

Oban, 18 Year

35

❧ BRANDY ❧



Grand Marnier

16

Boulard Calvados Pays d'Auge VSOP

16

Grand Marnier Cuvee Centenaire

35

Grand Marnier Cuvee 1880

48

❧ COGNAC ❧



Courvosier VS

16

Courvosier VSOP

20

Hennessey VS

16

Louis XIII (1 oz.)

200

❧ **CORDIALS** ❧



Kahlua

14

Bailey's

14

Frangelico

14

Disaronno Amaretto

14

❧ **APERTIFS** ❧



Aperol

14

Campari

14

❧ **DIGESTIVE** ❧



Fernet Branca

14

Romana Sambuca

14

CRAFTED ZERO-PROOF BEVERAGES



8

Spiced Cherry Limeade

Chipotle and Cherry Purée, Lime, Ginger Beer

Raspberry Fojito

Raspberries, Soda Water, Lime

Blueberry Fojito

Blueberry, Lime, Mint, Soda Water

Strawberry Lemonade

Muddled Strawberries, Basil, Lemonade,
Soda Water

WINES BY THE BOTTLE

🌿 SPARKLING 🌿

Montefresco, Prosecco, Glera, Italy NV	45
Castelloiroig, Brut, Cava, Penedès, Spain NV.	65
Oudinot, Brut, Épernay, Champagne, France NV	90
Über den Monde, Sekt Rosé, Germany, NV	45

🌿 WHITE 🌿

Barth, Riesling, “Allure,” Rheingau, Germany, 2015.	50
Marc Plouzeau, Sauvignon Blanc, Touraine, France, 2016	40
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand, 2017.	85
Burgans, Rías Baixas, Galicia, Spain, 2016	50
Montefresco, Pinot Grigio, Veneto, Italy, 2016	45
Von Donabaum, Grüner Veltliner, Weinviertel, Austria 2016	45
Primary, Chardonnay, California, 2015.	45
Pacific Heights, Chardonnay, Sonoma County, 2015.	60
Ramey Wine Cellars, Chardonnay, Sonoma Coast, 2014	80
Chanin Wine Co., Chardonnay, “Los Alamos,” Santa Barbara Co., 2014	95
Miner Family Vineyards, Vigonier, Napa Valley, 2016	85

❧ **ROSÉ** ❧

Henri Fabre, Grenache,
Côtes de Provence, France, 2017 45

❧ **RED** ❧

Sean Minor, Pinot Noir, “Four Bears”,
Central Coast, 2016 45

Spindrift Cellars, Pinot Noir,
Willamette Valley, 2015. 60

Miura, Pinot Noir,
Monterey County, 2016 80

Cristom, Pinot Noir, “Mt. Jefferson,”
Willamette Valley, 2016 95

Clos Pissarra, Grenache,
Priorat, Spain, 2010 75

Château de Saint Cosme, Syrah,
Côtes-du-Rhône, France, 2017 45

Castellare di Castellina, Sangiovese,
Chianti Classico, Italy, 2015 55

Marc Plouzeau, Cabernet Franc, “Les Corneulles,”
Chinon, France 2014 60

CVNE, Tempranillo, “Viña Real,”
Rioja, Spain, 2014 50

Caballero, Malbec,
Mendoza, Argentina, 2015 55

Hentley Farm, Shiraz,
Barossa Valley, Australia, 2015 85

Chateau Ste. Michelle Winery, Merlot
Colombia Valley, 2015 50

Cline, Zinfandel, California, 2014. 45

Annabella, Red Blend, “5 Blend,”
Napa Valley, 2016. 55

Laplagnotte-Bellevue, Saint-Émilion,
Grand Cru Classé, France, 2016 90

Bonanno, Cabernet Sauvignon,
Napa Valley, 2014. 70

Consortium, Cabernet Sauvignon,
Napa Valley, 2016. 85

 **CERITAS** 

Ceritas (pronounced Sara-toss) is Spanish for “mineral of the soil.” Ceritas was created by husband and wife duo, John Raytek and Phoebe Bass. Raytek, the winemaker for Ceritas, began his career as a Sommelier before winemaking stints at wineries such as Flowers, Copain, and Rhys. Simplicity is the underlying message at Ceritas. “The mission at Ceritas is to craft single vineyard expressions of place through Chardonnay and Pinot Noir.” Their fruit is sourced from single vineyards in three distinct areas: the Santa Cruz Mountains, the West Sonoma Coast, and the Anderson Valley. All of the fruit is farmed bio-dynamically or in the initial stages of being converted to biodynamic farming methods. Ceritas wines will offer you the purest expression of the varietal from the particular region and vintage it came from.

From Ceritas we have secured the following limited allocations available for your enjoyment:

Chardonnay

Ceritas Wines, “Pinnacle Vineyard,”
Santa Cruz Mountains 2012 140

Ceritas Wines, “Porter Bass Vineyard”
Sonoma Coast 2015. 160

Pinot Noir

Ceritas Wines, “Hacienda Secoya Vineyard,”
Anderson Valley 2012 140

Ceritas Wines, “Hacienda Secoya Vineyard,”
Sonoma Coast 2013. 140

Cabernet Sauvignon

Ceritas Wines, “Peter Martin Ray Vineyard,”
Santa Cruz Mountains 2013210

Ceritas Wines, “Peter Martin Ray Vineyard,”
Santa Cruz Mountains 2014210



BAR MENU



3 PM - 5 PM



Smoked Fish Dip

Root Baking Baguette, Preserved Lemon Aioli
18

Red Pea Hummus

Crudit , Benne Seed Lavash
17

Squash Blossom

Goat Cheese, Spicy Honey
18

Shishito Peppers

Yuzu Sriracha Aioli, Smoked Soy, Bonito Flakes
16

Rafe's Young Lettuce

Benne Seed Vinaigrette, Vegetables from the Farm
17

Fish and Chips

Remoulade
24

Octagon Burger

Comeback Sauce, Carmelized Onions
21

Hanger Steak

Chimichurri, Fries
31

OCTAGON PORCH

SMOOTHIE

Cucumber Skin Repair - cucumber, ginger, apple, spinach, lime	12
Coconut Sunrise - pineapple, banana, coconut, yogurt	12
Anti-Oxidant & Energy - blueberry, green tea, banana, yogurt, almond milk	12
Watermelon Mint Smoothie* - watermelon, chia seeds, coconut oil, mint, unsweetened almond milk, primal kitchen vanilla collagen fuel	13
Cherry Cacao Smoothie* - cherries, cacao nibs, chia seeds, almond butter, unsweetened almond milk, primal kitchen vanilla collagen fuel	13

***BE WELL BY KELLY**
Montage Hotels & Resorts offer Be Well By Kelly menu items curated by Kelly LeVeque with seasonal options for breakfast, lunch and dinner available at all Montage hotels.

JUICE

Everything Green Juice - kale, apple, celery, parsley, cucumber, spinach	12
Orange or Grapefruit Juice	7

THE LIGHTER SIDE

Avocado Tartine - sourdough bread, georgia olive oil, tomato, poached egg, crispy quinoa, pickled red onion, balsamic	18
Steel Cut Oatmeal - berries, raisins, brown sugar	14
Octagon Porch Continental - fruit cup, bran muffin, tupelo honey yogurt, everything green juice	21
Açaí Bowl - seasonal fruit, granola	18
Egg White Frittata - seasonal vegetables, goat cheese, arugula, fennel	23
Matcha Chia Pudding* - chia seeds, coconut milk, monk fruit, matcha, fresh raspberries, blueberries	18
Breakfast Salad* - arugula, watermelon radish, cucumber, carrot, and avocado champagne vinaigrette, poached eggs	24
Breakfast Pastries - muffin, danish, croissant	12

CLASSICS

Smoked Salmon Bagel - herb cream cheese, pickled red onion, capers, egg, cucumber	18
Eggs Your Way - choice of breakfast meat and toast Served with your choice of: breakfast potatoes, grits, or fruit	21
Three Egg Omelet - bacon, ham, smoked salmon, mushrooms, onions, peppers, spinach, tomato, cheddar, goat cheese, and your choice of toast Served with your choice of: breakfast potatoes, grits, or fruit	25

SPECIALTIES

Eggs Benedict - corn cake, benton's ham, hollandaise Served with your choice of: breakfast potatoes, grits, or fruit	25
Octagon Porch Breakfast Sandwich - sunny side up egg, fried chicken, sausage gravy, brioche bun Served with your choice of: breakfast potatoes, grits, or fruit	22
Sweet Cream Pancakes - lemon, honey, strawberry	18
Pecan Praline French Toast - caramelized banana, sorghum syrup	20

SIDES

Greek Yogurt	5	Canewater Grits	8
Fruit Cup	7	Turkey Bacon	9
Seasonal Berries	9	Breakfast Sausage Links	8
Bagel & Cream Cheese	6	Chicken Apple Sausage Links	8
Breakfast Potatoes	8	Applewood Smoked Bacon	8

LOCAL farms & partners

cane water farms, palmetto bluff,
joyce farms, hunter cattle, sweet grass dairy,
spotted trotter, anson mills

Vegan, Dairy Free, Soy Free and Gluten Free options available. Please ask your server for details.

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BREAKFAST

OCTAGON PORCH

STARTERS

Soup of the Day	14
Oysters on the Half Shell - cocktail, orange mignonette, buttered saltines	22
Sea Island Red Pea Hummus - crudité, benne seed lavash	17

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SALAD

Rafe's Young Lettuce - benne seed vinaigrette, vegetables from the farm	17
Cobb Salad - chicken breast, bacon, spiced pecans, tomato, avocado, pimento cheese ranch	22
Quinoa - house ricotta, spinach, bell pepper, cucumber	16
Add Joyce Farm Chicken Breast 8 Add Salmon 15 Add Shrimp 12	

SANDWICH

All Sandwiches served with your choice of: fries, house chips, or green salad

Octagon Burger - tillamook cheddar, comeback sauce, caramelized onions	21
Fried Chicken Sandwich - carolina reaper aioli, slaw	18
Veggie Burger - cheddar, avocado, chipotle aioli	16
Turkey Sandwich - pear chutney, spinach, avocado	17
Turkey Burger* - chipotle mayonnaise, served on butter lettuce, oven roasted sweet potatoes	18

ENTRÉE

Fish and Chips - remoulade	24
Shrimp and Grits - smoked tomato broth, house bacon, stone-ground grits	34
Hanger Steak - chimichurri, fries	31
Shrimp Louie* - grilled shrimp, butter lettuce, classic louie dressing	30
Wild Salmon Salad* - capers, shallot, dill, arugula, baby kale, champagne vinaigrette	26
Chicken Coconut Cauliflower Rice Bowl* - grilled chicken breast, riced cauliflower, broccolini	24

DESSERT

S'mores Pot De Crème - house marshmallows, graham cracker	12
Lil Moo Cheesecake - peaches, raspberry, salted almond macaron	12
Coconut Bundt Cake - caramelized pineapples, coconut sorbet	12

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LUNCH

OCTAGON PORCH

COCKTAILS

Artillery Punch - montage palmetto bluff's signature cocktail	16	<div style="border: 1px solid black; padding: 5px;"> <p>*BE WELL BY KELLY <i>Montage Hotels & Resorts offer Be Well By Kelly menu items curated by Kelly LeVeque with seasonal options for breakfast, lunch and dinner available at all Montage hotels.</i></p> </div>
Vanilla Crush Mule - house-infused orange vanilla vodka, orange bitters, lime, ginger beer	16	
Carolina Lemonade - pimm's no.1, cucumber, homemade sour mix, lemonade	16	
Basil Margarita - cazadores silver tequila, agave, basil, lime, balsamic	16	
Old Fashioned - bulleit rye, vanilla, cherry vanilla bitters	16	
Thyme for a Collins - bulrush gin, pink peppercorn, aperol, thyme, lemon	16	
Purple Rain - stoli raspberry vodka, crème de violet, domaine de canton, lemon, sparkling wine	16	
Octa-quila - house infused pineapple-jalapeño tequila, lime, agave nectar	16	

STARTERS

Oysters on the Half Shell - cocktail, orange mignonette, buttered saltines	22
Smoked Fish Dip - root baking baguette, preserved lemon aioli	18
Mussels - white wine garlic broth, root baking baguette, garlic aioli	23
Cheese & Charcuterie - house country-style pâté, traditional accoutrements	23
Rafe's Young Lettuce - benne seed vinaigrette, vegetables from the farm	17
Compressed Tomato - house ricotta cheese, southern smash	16
Red Pea Hummus - crudité, benne seed lavash	17
Squash Blossom - goat cheese, spicy honey	18
Shishito Peppers - smoked soy, yuzu sriracha aioli	18

ENTRÉES

Shrimp and Grits - smoked tomato broth, house bacon, stone-ground grits	34
Salmon - corn, wild rice, summer squash	40
Catch of the Day - bouillabaisse, rouille, mussels, clams	48
Pork Chop - farro verde, pepper relish, collard greens	39
Roasted Chicken - carrot, haricot vert, pearl onion	36
Hanger Steak - chimichurri, fries	31
Linz NY Strip - confit potatoes, wild mushrooms	50
Shrimp Louie* - grilled shrimp, butter lettuce, classic louie dressing	30
Wild Salmon Salad* - roasted wild salmon, capers, shallot, dill, arugula, baby kale, champagne vinaigrette	26
Chicken Coconut Cauliflower Rice Bowl* - grilled chicken breast, riced cauliflower, broccolini	24
Turkey Burger* - chipotle mayonnaise, served on butter lettuce, oven roasted sweet potatoes	18
Octagon Burger - tillamook cheddar, comeback sauce, caramelized onions	21
Garden Harvest - trumpet royale mushroom, collard greens, vegetables from the farm, pepper relish	28

SIDES

Farro Verde	8
Confit Potatoes	8
Summer Vegetables	8

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DINNER