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THE LANDINGS
GOLF & ATHLETIC CLUB
SAVANNAH, GEORGIA



Lowcountry Blackbird

Recipe:

Combine 1.75oz Wild Turkey, .75oz lemon juice, .75oz house made berry and basil syrup, and 3 dashes of bitters over ice and top with club soda. Garnish with a lemon wheel.



Lowcountry Blackbird at The Roost at Anson Point



Located on the ninth hole of Anson Point, Palmetto Bluff's newest 18-hole course designed by Bill Coore and Ben Crenshaw, one of golf architecture's top pairings responsible for some of the game's most celebrated designs, "The Roost" comfort station offers a curated menu from the Palmetto Bluff Club's culinary team, signature cocktails, convenient grab-and-go options, and a variety of snacks.

Designed to overlook the first green and the course's defining feature, a long-abandoned quarry, The Roost is the ideal spot to relax in between holes or as a destination in and of itself, at charming outdoor tables or on the covered porch. Their signature drink, Lowcountry Blackbird,

created by Palmetto Bluff Club bartender, Leroy Simpson, was built around its foundational spirit, Wild Turkey, which was incorporated to highlight the amenity's turkey theme inspired by Anson Point's already iconic Eastern Wild Turkey logo which is emblazoned on the specialty cans the drink is served in. A visual emblem of the ecological philosophy behind the course — shaping the game around the land rather than reshaping the land to fit the game — the logo seamlessly aligns with Palmetto Bluff's foundational mission led by the Palmetto Bluff Conservancy, a non-profit organization founded in 2003 to protect the land and wetlands throughout the community. Considered an

"umbrella species" at Palmetto Bluff, the health of the wild turkey population is a key indicator of the broader ecosystem's vitality. As the Conservancy often notes, "if the turkey thrives, everything thrives."

The Lowcountry Blackbird incorporates fresh basil and a mix of berries, including blackberries and raspberries, from Palmetto Bluff's farm, to create the signature berry and basil syrup for the cocktail. Leroy and Shelby Duckett, the Palmetto Bluff Club's Food & Beverage Manager, made several batches of the syrup until the recipe was perfected!

Leroy Simpson, Anson Point's Bartender, is a beloved member of the Palmetto Bluff Club staff and has worked at the property for 15 years! 🍹