

The Olde Pink House

Restaurant and Planters Tavern

23 Abercorn Street ~ Reynolds Square ~ Savannah, Georgia

912-232-4286

Seventeen seventy-one, the opening of the Habersham House – later called “The Olde Pink House” when the soft native brick began to bleed through the plastered walls and mysteriously changed the color of the Habersham house from white to Jamaican pink.

A National Landmark, Savannah’s stately Georgian Mansion facing Reynolds Square has an exciting history. Built on land granted by the crown of England, James Habersham Jr. lived in his mansion from 1771 to 1800. This wealthy planter’s home held many secret meetings which helped to secure the independence of the 13 colonies from England.

Vaults of money ~ a new sound to echo in the halls of Habersham House. In 1811 the Pink House became the Planter’s Bank, the first bank in Georgia, and housed the monies of all the colonists. Still in operation today the massive cast-iron vaults with dungeon like doors are used as wine cellars. The conference room were Banks’ tenure.

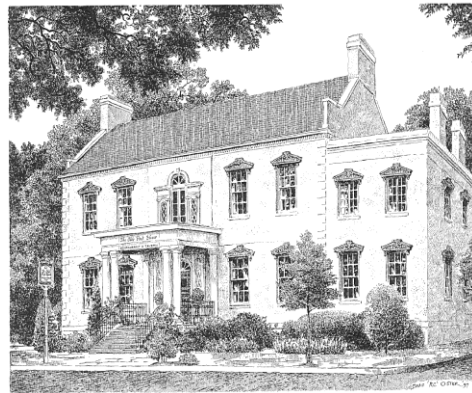
Alarming sounds Sherman’s march to the Habersham house opened Sherman presented the Christmas gift to President up headquarters in the rooms once again made

Neglected, the times after the War between the States ~ attorney’s office, bookstore, colonial tea room ~ suffering decay and neglect, but always impressive standing alone with whispers of the past hidden in her crumbling walls.

News in 1992 ~ The Sound of Restoration in Savannah ~ The William Balish Family ~ native Charlestonians ~ purchased the Habersham House and all its ghosts and began a major project to remove the decaying walls, restore the sagging building, research its past and reconstruct it to its original grandeur; thus, beginning another new era for this grand old house.

Again the ageless Halls of Habersham echo the pleasure of dining by candlelight as James Habersham, Jr. enjoyed in 1771. The ghosts of the past walk freely with you on your visit through the elegant rooms, vault wine cellars, up the fine staircases, or down for a drink by the massive Planters Tavern Fires.

Habersham House ~ history revisited



front portico, vaults and a added during the Planter’s

of guns and cannons led sea. The halls of the to military Generals after city of Savannah as a Lincoln. General York set Olde Pink Mansion and the history.

house changed hands many

Hours of operation:

Lunch: Tuesday ~ Saturday at 11:00 a.m.

Sunday ~ Thursday 5:00 p.m. ~ 10:30 p.m.

Friday ~ Saturday 5:00 p.m. ~ 11:00 p.m.

PINK HOUSE PLATTERS

Arches Platter ~ Calamari, Southern Sushi, Shrimp Wrap	26.95
Tavern Platter ~ Fried Green Tomato, Portabella Mushroom, Artichoke Fritters	26.95
Reynolds Square Platter ~ Mac and Cheese Poppers, BBQ Chicken Sliders, Blackened Oysters	27.95
Habersham Platter ~ Shrimp and Grits, Crab Cake, Seared Scallops	34.95
Chilled Seafood Platter*	85.00
Chilled Shellfish Tower*	125.00
Seafood Cocktail*	27.00

APPETIZERS

Crispy Fried Calamari, Duo of Dipping Sauces	12.95
Fried Green Tomato with Applewood Smoked Bacon, Sweet Corn Cream	9.00
Blackened Oysters on the Half Shell, Watermelon Relish, Pear & Apricot Chutney, Green Tomato Chow Chow	13.95
Goat Cheese Stuffed Artichoke Fritters with Red Pepper and Honey Mustard Sauces	7.95
BBQ Pork Sliders with 'Cheerwine' Barbecue Sauce, Vegetable Slaw and Bread & Butter Pickle	8.95
Pan Seared Jumbo Lump Crab Cake and Fried Green Tomatoes, Rémoulade Sauce	13.95
Pan Seared Jumbo Sea Scallops with Savory Sautéed Spinach*	11.95
Corn Bread Fried Oysters, Green Goddess Sauce	10.95
Mac and Cheese Jalapeno Poppers, Red Pepper Coulis, Salsa Verde	8.50
Sautéed Local Shrimp with Country Ham Gravy and Cheddar Cheese Grits Cake	10.95
Grilled Marinated Portabella Mushroom with Blue Cheese and Balsamic Glaze	8.95
"Southern Sushi" Smoked Shrimp and Grits rolled in Coconut Crusted Nori	10.95
Shrimp, Crab and Sausage Spring Roll, Honey Mustard Drizzle	10.95
Fried Chicken Livers, Geechie Boy Grits, Bordelaise, Fried Spinach	9.95
Cheese Plate with Savannah Bee Honeycomb, Seasonal Fruit	14.95
Oysters on the Half Shell *	1/2 dozen 13.00 dozen 21.00
Ice-Chilled Jumbo Shrimp Cocktail*	13.00
Fried Quail, Southern Succotash, Honey Glaze, Spiced Peanuts	15.95

SOUP & SALADS

Chilled Gazpacho	7.95
Low Country She Crab Soup	8.50
Iceberg Wedge with Blue Cheese Dressing, Tomatoes and Cucumbers	8.50
Strawberry Arugula Salad, Spiced Pecans, Goat Cheese, Poppyseed Vinaigrette	9.50
Caesar Salad and Country Croutons	7.50 with Corn Bread Oysters 12.50
"BLT", Fried Green Tomatoes & Sweet Bacon with Black Pepper Thyme Buttermilk Dressing	10.95
Baby Greens Salad, Caramelized Apples, Pecans, Goat Cheese Fritter, Champagne Vinaigrette	9.50
House Salad with Mixed Greens, Grape Tomatoes, Cucumber, Red Onion, Heart of Palm, Red Wine Vinaigrette	8.00

ENTREES

Deep Dish Chicken Pot Pie	18.95
Jumbo Sea Scallops* with Herb Butter, Mashed Potatoes and Mixed Beans	32.95
Almond Encrusted Tilapia with Shrimp Herb Butter, Anson Mills Grits and Mixed Beans	25.50
Pan Seared Salmon*, Horseradish Whipped Potatoes, Cucumber Dill Salad with Crème Fraiche	26.95
Crispy Scored Flounder with Apricot Shallot Sauce, Geechie Boy Grits, Collard Greens	32.95
Sautéed Shrimp and Scallops with Parnesan Cream Sauce over Fettuccine	22.95
Bacon Cheddar Burger*, Tillamook Cheddar, Applewood Bacon, Lettuce, Tomato, Red Onion, Kaiser Roll with French Fries	14.95
Braised Pork Shank with Pineapple Glaze, Macaroni & Cheese and Collards	27.95
Crispy Fried Lobster Tails with Sweet Chili Dijon, Bacon Buttermilk Mashed Potatoes and Butter Beans	36.50
Chef's Fried Chicken, Macaroni & Cheese	26.95
Filet Mignon* with Green Peppercorn Demi-Glace, Twice Baked Potato and Asparagus	35.95
Fried Shrimp, Apple Fennel Slaw, Texas Pete Tartar Sauce	26.95
Caramelized Vidalia Onion & Sweet Potato Ravioli with Oyster Mushrooms, Finished with Savory Pecan Cream Sauce	18.95
Grilled Pork Tenderloin* with Bourbon Molasses, Sweet Potato with Pecan Vanilla Butter and Collards	21.95
Fried Pork Chop with Pan Gravy, Macaroni & Cheese and Collards	25.95
Pecan Crusted Chicken Breast, Blackberry Bourbon Glaze, Sweet Potato with Pecan Vanilla Butter and Collards	19.95
Crispy Half Duck, Black Vinegar BBQ Glaze, Seasonal Fruit and Vegetable Crepes	27.95
Bone-in Cowboy Ribeye with Bordelaise, Bacon Buttermilk Mashed Potatoes, Asparagus	42.95

SIDES

Mashed Potatoes	5.00	Macaroni & Cheese	5.25
Sweet Potato with Pecan Vanilla Butter	5.25	Collards with Ham	5.00
Bacon Buttermilk Whipped Potatoes	5.50	Creamy Stone Ground Grits	5.50
Crispy Onions	3.25	Tillamook Cheddar Grits	6.00
Twice Baked Potato	5.25	French Fries	3.75
Sugar Snaps, Baby Green Beans, Edamame	4.25	Crab Cake	11.90
Butter Beans	4.50	Corn Bread Fried Oyster	2.25
Asparagus	5.00	Grilled Shrimp	2.25
Sautéed Spinach	5.25	Fried Green Tomato	3.25
Sweet Potato Fries	3.75		
4 oz. Broiled Lobster Tail	14.95		

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses