

Society of Thoracic Radiology  
2019 Annual Meeting  
**THE FOODIE'S GUIDE TO SAVANNAH**

## *Explore Savannah*

With the Society of Thoracic Radiology Annual Meeting right around the corner, I know our members value high quality research. In this spirit, I wanted to share some of my prize “research” with all of you – let’s just call this our “Food Affinity Group.” I will confess that I have never actually been to any of the restaurants below, so I should probably share my “search” methodology. I start with Google and type “best restaurants in XXX city.” I rank my search results with Zagat, Bon Appetit, and Eater, considered to be highly reputable sources (think impact factor). While I may glance at Yelp, Trip Advisor, and Open Table reviews, I only notice them when there are over 500 votes and the restaurant gets 4.5 out of 5. Any restaurant with 5 stars and less than 10 reviews was rated by the owner, wait staff, and busboys! I have seen Yelp list chain restaurants at the top of the list. I then read reviews and select restaurants that are cited in more than one source. With that in mind, I hope the list below helps you find some wonderful spots to stop in and have a bite while spending time with thoracic imaging friends and colleagues from around the world in Historic Savannah, Georgia.

*CCNY*



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## Dinner



**The Grey.** Set in a renovated Greyhound bus depot on MLK Boulevard, join chef Mashama Bailey (James Beard award winner 2018) for contemporary Southern dishes in a landmark art deco bus depot from the 1930's. A MUST! Check out their [website](#).

**Collins Quarter – Diners Choice Award 2018.** Australian Chef Anthony Debreceeny styled this restaurant after Australian café dining on historic Melbourne's Collins St. coffee shop, wine bar and dinner spot. Supposed to have an amazing brunch! Check out their [website](#).



**22 Square.** Farm to table dining with craft cocktails in the “hip” Andaz Hotel trend-setting eatery. Vegetarian and vegan options.

**a.Lure.** In the City Market district, this is Low Country cuisine by Chef Charles Zeran, certainly a rising Savannah star. Apparently the “peas and carrots,” a scallop dish with sweet pea—and–baby carrot risotto, ginger-carrot reduction, and sweet pea coulis is a MUST TRY! 309 West Congress Street, Savannah, GA 31401, 912-233-2111. Check out their [website](#).



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## *Dinner*



**Local 11 Ten.** Just south of Forsyth Park, Chef Brandy Williamson changes the menu regularly, but there is one standby - sea scallops, served with fennel puree, grilled apple, pomegranate coulis and watercress. Apparently the rooftop bar, Perch, has live music every Tuesday and a spectacular Manhattan! Check out their [website](#).

**Elizabeth on 37th.** Fine dining in a circa-1900 Thomas Square mansion considered the “gold standard” for Savannah gourmet seafood. One option if you can’t decide what to order – the 7 course chef’s tasting menu for \$90 along with wine pairings (+\$40). Check out their [website](#).



**The Olde Pink House.** Those in Savannah have the opportunity to savor sparkling Low Country cuisine in the sophisticated, yet casual setting of the city’s only 18th century mansion. Guests have the option to dine indoors or out and enjoy live entertainment nightly. Check out their [website](#).

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## Upscale Pub Fare



**Prohibition.** Cocktails and upscale American eats in a cozy 1920's speakeasy-style space. Anything from the \$1 Happy Hour Oysters to the Chef's 5-course tasting menu. Check out their [website](#).

**The Ordinary Pub.** In the basement of one of Savannah's 150 year-old buildings in the boutique district of Broughton St, the pub fare "strives to surprise its guests with relatable comfort food, served with an artistic flare and unique genius." Check out their [website](#).



**Cotton and Rye.** For shrimp and grits! According to the Zagat review, this is a "utilitarian-chic, upscale New American gastropub" serving Southern inspired creative cuisine with housemade charcuterie, pickled veggies, and fresh baked breads. Check out their [website](#).

**The Public Kitchen and Bar.** A Daniel Reed restaurant with alfresco dining, urban cocktails, and an eclectic menu from the same crew behind the Local 11 Ten restaurant is a reasonably priced meal and featured in Zagat Best American Eats in Savannah, Best Brunch in Savannah, Best Burgers in Savannah, and 10 Must-Try Restaurants in Savannah. 'Nuf said. Check out their [website](#).



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## *Informal Dining*



**Pie Society.** An authentic British Bakery specializing in savory and sweet handmade British pies and classic fish and chips. Looks like a great way to get provisions before a hike around town or time at the beach. Check out their [website](#).

**Zunzi's TakeOut.** South African inspired cuisine & award-winning sandwiches that scored a 4.6 Zagat for food. There is always a wait for the impossibly large and messy sandwiches at this Historic District hole-in-the-wall gem that is a mash up of the owners' Swiss, Italian, South African, and Dutch roots. Check out the [menu](#).



**Narobia's Grits and Gravy.** In a cinderblock building on a rough patch of Habersham Street with a menu written on the wall, apparently this is THE PLACE for Crab Stew. The stew is filled with fresh crab meat and shrimp in a peppery sauce. 2019 Habersham St., Savannah, GA 31401, 912-231-0563.

**Leopold's Ice Cream.** A sweet Savannah tradition since 1919, considered "the best ice cream in this part of the world." Check out their [website](#).



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All manner of things smoked! What is the South without BBQ?  
Some places that came highly recommended:

**Wall's BBQ.** Family-owned back-alley pit BBQ since 1963. Apparently a hole in the wall, this is no frills BBQ. 515 E York Ln., Savannah, GA 3140.



**Sandfly BBQ at the Streamliner.** If you are in downtown Savannah, stop by this converted railway car on Barnard Street in the Victorian District serving incredible barbecue. Supposedly if you can resist the barbecue, the chicken sandwich deep fried in duck fat is life-changing! 1220 Barnard St, Savannah, GA 31406. Check out their [website](#).

**Wiley's Championship BBQ.** A 15-minute ride from downtown Savannah on Whitmarsh Island (it's pronounced Witmarsh.) in a strip mall. Wiley and his wife, Janet started off as professional barbecue competitors before they came to Savannah in 2005 and "retired" by opening Wiley's in 2008. They've won about every BBQ prize in the state. 4700 US Highway 80 East, Savannah, GA 31410, 912-201-3259. Check out their [website](#).



One of my favorite links when discovering food in a new town is Eater. Check out Eater's [11 Must-Visit Savannah Restaurants](#). You will note some overlap.

Looking forward to seeing you at the STR and exploring Savannah together!