

V: these items are or can be prepared vegetarian.
GF: these items are or can be prepared gluten-free



STARTERS

Vidalia Onion Soup (GF)

Sharp cheddar and gruyere crostini. — 10

Grilled Organic Romaine (GFV)

Cherry tomatoes, red onion, shaved Parmesan, Caesar dressing. With cornmeal dusted oysters. — 12

Pepper Crusted Beef Carpaccio (GF)

Arugula, capers, red onion, crispy egg yolk, Parmesan. — 12

Lentils & Brûléed Burrata (GFV)

Sauteed greens, pickled red onion, citrus zest. — 12

Sautéed Clams & Chorizo (GF)

Chardonnay, peppers, garlic toast. — 13

Seared Scallops (GF)

Provençal, crispy leeks, pancetta. — 16

Braised Pork Belly (GF)

Beans, corn, sheep's milk feta, maple bourbon glaze. — 10

Salted Ricotta & Potato Gnocchi (V)

Local mushrooms, spinach, sage brown butter, toasted spiced pecans. — 12

Bacon & Whiskey Board

Thick cut candied bacon, crispy pork belly & creamy pancetta filled egg rolls. Chef accoutrements.
Accompanied by three tastings of staff favorite whiskies — 38

MAINS

Seared Local Catch (GF)

Fresh succotash, bacon. Provençal. — Market

Cast Iron Seared Hog Chop (GF)

Braised greens, creamy polenta, lemon caper beurre blanc. — 28

Georgia Shrimp & Blue Crab Risotto (GF)

Garden beans, cherry tomatoes, chardonnay-tarragon pan sauce. — 29

8 oz. Beef Filet Mignon (GF)

Grilled asparagus, caramelized onion, roasted mushrooms, celery root, brûléed bleu cheese.. — 40

Big Ass Ribeye (GF)

22 oz. (at least) hand cut ribeye, applewood smoked potato au gratin, garden beans, chimichurri. — 60

Roasted Red Bell Pepper Cream Pasta (V)

House-made fettuccine, roasted seasonal vegetables, shaved Parmesan. — 19
add grilled Chicken: 6 add Shrimp: 9

Prosciutto Wrapped Chicken Breast (GF)

Filled with Gruyere and sharp cheddar, with roasted seasonal vegetables, risotto, balsamic reduction. — 27

SIDES — 8

Asparagus (GFV) Garlic Whipped Potatoes (GFV) Garden Beans (GFV)
Risotto (GFV) Succotash with Bacon (GF) Bacon Braised Greens (GF) Polenta (GFV)

20% Gratuity will be added for parties of 6+ Main Dishes \$5 split charge

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition. 4-15-2021

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