

# SAVANNAH AGENDA

May 2026

Encouraging Engagement



## A New Stage for Club One Nightlife Icon Plans Downtown Move

Photo by Travis Spangenburg

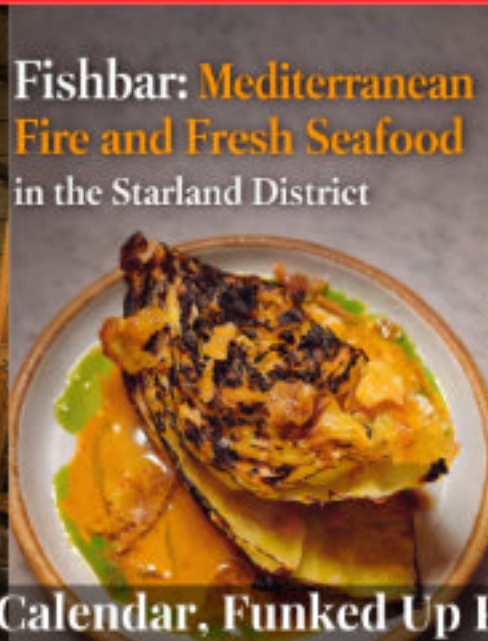
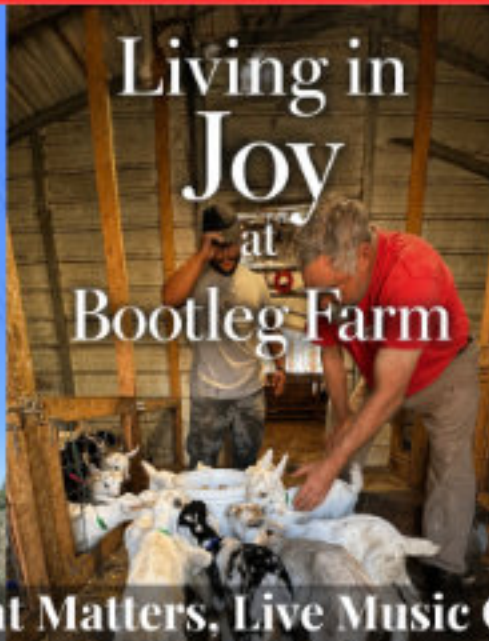
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Fire and Fresh Seafood**  
in the Starland District

Born and Stayed –  
“Usta”, “Gonna” and  
“Gonna Be Usta ...”



Plus Government Matters, Live Music Calendar, Funked Up Photos and Safire



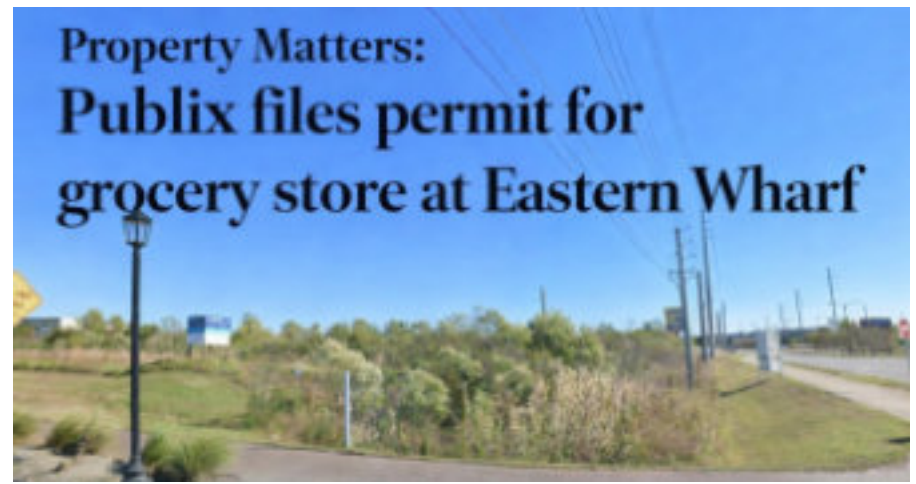
With Savannah Agenda, Eric strives to encourage engagement and raise awareness of all things local – whether that is a city council meeting, business endeavor, building development or community cause.

Every so often, Eric tries to make people laugh by posting original cartoons and satirical columns. He also posts quizzes and games in an attempt to provide an entertaining way to learn about local issues. In addition to ads, the free-to-read publication is supported by readers' contributions.

**To find Savannah Agenda online, click the QR code.**



**ABOUT:** Savannah Agenda was created in late 2019 by Eric Curl shortly after leaving his job at the Savannah Morning News, where he had worked as a reporter for 14 years. In May 2022, Eric took the plunge and left his job as a communications manager for the local transit agency in order to turn his passion project into a viable business and true community resource.



By Eric Curl

Publix Supermarkets filed a building permit application on Feb. 26 to construct a new grocery store with a parking garage near the entrance to the Eastern Wharf mixed-use development just east of downtown.

The two-story commercial project would rise along East President Street at the southeastern edge of the Eastern Wharf development, near the Savannah River, just west of the Truman Parkway ramp, according to the submitted plans.

After Savannah Agenda reached out for comment, a Publix spokesperson confirmed the plan, but said they did not have more information to share at the time.

**Speaking of grocery stores ...** A new grocery

store is planned as part of a redevelopment of the Crossroads Shopping Center on Victory Drive, according to recently submitted plans and a demolition permit application.

The project, located at 2160–2164 E. Victory Drive, calls for the demolition of an existing one-story retail building and the construction of a new commercial structure intended for a grocery tenant.

According to an application filed with the city, the project includes the removal of a 28,000-square-foot section of the shopping center's east end that previously housed the Savannah Children's Theatre and a Fitness Club. A 23,293-square-foot building is proposed in its place.

A spokesperson said in April it was still early in the process, but the developer should be able to provide more details soon. (Before you get excited, a Trader Joe's spokesperson said in April it was not their project. ) For more Property Matters, scan the QR code.



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SCAN TO LEARN MORE

# A New Stage for Club One: Savannah Nightlife Icon Plans Downtown Move



By Eric Curl

March 6, 2026 – One of Savannah’s most iconic nightlife venues is preparing for a major change. Club One is relocating a block from its longtime home at 1 Jefferson St. to 301 Williamson St., the former Elan performance venue, marking the first major move in the club’s nearly four decades of operation.

Club One Area Coach Travis Coles, a longtime manager, said that the decision was driven primarily by rising rent and the planned renovation of the current building following its sale in recent years.

“They were essentially wanting close to 50 percent more in rent than what were currently paying, and if we went with that, we would essentially be in business just to pay rent,” Coles said.

The club signed a lease for the Williamson Street space in

January and is currently working with an architect and contractor on renovations. If construction stays on schedule, the new location is expected to open this summer.

Before the final night on April 27, the club held a series of farewell celebrations at the Jefferson Street building, which has been home to Club One since 1988.

“For almost four decades, our legendary stage has welcomed countless performers and entertainers, including the legendary Lady Chablis,” the club said in a social media announcement. “Our walls offer refuge, celebration and a safe space for all who walk through our doors.”

Before the lights were turned off for good, Coles said the final show in the building will likely be emotional.

“After being here for 21 years,

I think I’ve spent more time in this building than any home I’ve ever lived in,” he said.

Still, he said the move represents a new chapter.

“It’s bittersweet,” he said. “We’re excited about the future, remembering the past and celebrating all the time that we had here.”

The new location will be roughly the same size as the current club, with a layout designed to preserve the elements longtime patrons recognize.

Plans include a dedicated performance space, café area and a downstairs dance floor.

General Manager Trey Norris said the move will also allow for upgrades in sound, lighting and stage technology.

“We’re sticking to what we know and what we do best,” Norris said. “Lots of theater, lots of drag shows. The biggest thing we want to drive home is that we’re still offering the community a stage space.”

The club’s programming — including drag shows, theater productions and other live performances — will remain central to the venue’s identity.

“That’s a big part of what we are at Club One,” Norris said. “Our drag shows are what we’re known for globally.”

One major addition at the new venue will be a full commercial kitchen, allowing Club One to expand beyond its current café-style offerings.

The performance space is also being designed for flexibility, potentially allowing for film screenings, live music and theatrical productions.

Even as the venue changes locations, some pieces of Club One’s history will make the move.

“The disco ball is absolutely coming with us,” Coles said.

Memorabilia connected to The Lady Chablis, the legendary performer made famous by *Midnight in the Garden of Good and Evil*, will also be preserved.

“We want to preserve that history,” Coles said.

## Send BELLA to Edinburgh



Club One recently held a drag bingo benefit for BELLA, a one-woman show about survival, joy and defiance written and performed by JinHi Soucy Rand (seen in photo above). The play is heading to the 2026 Edinburgh Festival Fringe for its world premiere, but first it will be shared with the Savannah community through a special preview performance on May 3. You can still support the costs of bringing the trip to Edinburgh and obtain tickets to the local show (if still available).

Scan the QR code  
to go to the  
Kickstarter page.



**Fishbar: Mediterranean  
Fire and Fresh Seafood**  
in the Starland District



By Vanessa Lantos Daly

Feb. 13, 2026 - The excitement keeps growing with more and more creative and elevated dining experiences in the Starland Area. One of the latest additions? Fishbar, which opened in December at 2218 Bull St.

Upon a superficial inspection and quick search, Fishbar looked... maybe Japanese? Perhaps a new Asian fusion restaurant?

It looked enticing, and it kept popping up in endless chats amongst bartenders and locals in all the Starland District restaurants and bars. Raving comments about the creative flavors flooded Instagram. Enticing photos of fire-roasted delicacies... I was so curious.

When I reached out to them for an interview, I was first greeted by a very friendly and excited Anthony Debreceny.

I blinked... Anthony? Anthony

who owns Ukiyo? Right here, next door to Water Witch?

Anthony has been in Savannah for a long time, his first restaurant being the very popular Collins Quarter on Bull Street in 2014. I still remember the ravings about their

sophisticated coffee filtering systems when they first opened and that spiced lavender mocha which you can't get anywhere else.

Now, Anthony owns Southern Cross Hospitality with a portfolio of seven restaurants and active plans to open two more on Broughton Street.

Squirrels Pizza lived in this location for years, with their fire-baked pizzas and quirky squirrel art adorning the walls. Their departure was quiet. And to be truthful, I'm quite impressed by how much talent has passed through this space, which looks like an office building from the outside.

There's nothing sparkly about the facade. There never was, even when it was Squirrels Pizza. But now inside, the evocative warm light, fine-tuned details, and aromas from the kitchen set the scene. I visited with zero expectations...

Their social media manager and photographer, Marley Davis, sat with me for a friendly chat. At the time of my conversation with her, they had been open for just a week.

She shares, "Originally when Anthony acquired this space, the plan was to turn it around and open another pizzeria, since the pizza oven was still here and it was fully set up for that kind of operation. But over time, as the team grew, ideas were really flowing and inspiration was everywhere for a Mediterranean-style dining experience."

Marley continues, "Along the way, Anthony fell in love with live-fire cooking. There are a few other restaurants around the world that do it. It is super cool. It requires a lot of technique and takes a lot of

time. Anthony is all about creating really bespoke experiences for his guests."

When asking her about the Mediterranean specialties offered, she goes a bit further: "I would say Mediterranean-inspired. They have some Dominican flavors too. Also, some flavors from Central and South America. But above all, that very Mediterranean fresh seafood focus takes the spotlight."

Marley shares the inspiration for the remodeling and decor of Fishbar: "Our interior designer was inspired by their time in the south of France. He pulled from an art deco, 1960s Italian, and French aesthetic."

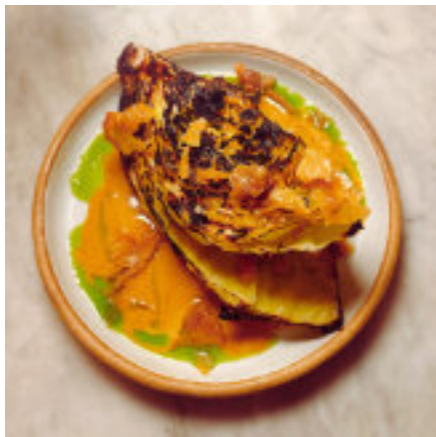
Moreover, they have added a beautiful hidden-away patio, adorned with elegant details,

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### Charred Savoy Cabbage

fire pits, and water features. Marley adds, “We have also partnered with Water Witch, located next door, so that they can also access the back patio.”

Maren Gudmondsson, their bar manager, took a moment to share her inspiration behind their cocktail program. “One of my most surprising and popular cocktails is Aqua de Gilda. Anchovy oil-washed gin, pepperoncini brine, and thyme-infused dry vermouth. Finished with a classic Spanish pincho, which is olive, anchovy, and a pepper on a skewer.”

The resulting outcome for the cocktail menu is astounding: full of inventive fresh flavors to complement their theme.

I took a moment to speak with their chef, Charles Alexander, about their menu. “After a week of being open, I’d say one of our best sellers is our crudo. Especially the process we use when preparing it: we cure it and then we dry-age it for about three days, so that not only intensifies the flavor but also changes the texture to be smoother and a bit meatier.”

For their crudos, they rotate fresh fish selections.

Chef Charles also shares, “I recommend trying our bone-in whole fish preparations. We serve them with fresh roasted veggies and sauces which are very complementary to the fish we are serving at the time.” The chefs debone their fish in-house.

They are currently open 5 to 10 p.m. Tuesday through Saturday.

### Food & Drinks Highlights

Maren recommends this cocktail to first-time guests: La Melon Rouge, crafted with vodka, melon, tomato, lemon, vanilla, and cardamom.

The tomato balances the sweetness of the melon, and the cocktail is bright and light-bursts of sweetness and acid notes open your appetite.

Highly recommended: the Smashed Pee-Wee Potatoes, topped with squid ink aioli, trout roe persillade, and bottarga. An elevated and decadent dish unlike anything else currently offered in the city.

Another standout: the Charred Savoy Cabbage, topped with sea urchin cream and crispy chicken skin.

“I never imagined cabbage could be this delicious. This one is fully on another level,” Maren says.

### Main Event

For the main course, the Whole Grilled Red Snapper is

prepared escovitch-style—a Jamaican-inspired preparation topped with a tangy, spicy mixture of onions, carrots, and peppers, along with cucumber-radish salad and carrot citrus mojo.

Soft, fresh, melt-in-your-mouth bites with bright citrus and crunchy vegetables. Light, with no starches—just perfectly cooked fish and inventive accompaniments.

Their whole fish preparations are shareable, making them ideal for a full dining experience.

### Dessert & Final Impressions

A must-do: ask for their desserts du jour, which change regularly.

One highlight: a chocolate

flourless torte with toasted marshmallow base, vanilla ice cream, chocolate mousse, and miso togarashi crumble—perfectly balancing sweet and savory.

Fishbar delivers an elevated seafood experience with explosive flavors and creative twists, rivaling downtown fine dining. This is Anthony’s most refined concept yet, and the buzz around town continues to grow. Don’t miss it.

### More by Vanessa

Vanessa has also written about the Darling Oyster Bar, the Municipal Grand, The Sexton Pub, the Laundry Diner. Find those columns and more by scanning the QR code to the right.



# JULIA LIGHT

LOCAL SAVANNAH ARTIST

Julia Licht, a Savannah-based artist who paints urban settings, along with the occasion UFO and dog portrait.

Her art includes paintings of Waffle Houses, motels, gas stations, donut shops and vintage cars.










Catch Julia in person every Saturday at Forsyth Park Savannah, GA

View & purchase original artwork at [julialicht.art](http://julialicht.art)

Follow on Instagram!



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## Living in Joy at Bootleg Farm

By Chris Underwood

March 22, 2026 - Goats, grit and good cheese—life on a farm that runs on patience and milk.

Half a mile down a dirt road off of GA Highway 21, an hour north of here, our car turns into a tree-walled entryway, and I can't see a thing on either side. As the land opens up, there's a freshly tilled field to my right, dark brown soil waiting to be sown with seeds, butting up against a fence with tall grasses beyond. Two hulking, snow-colored Anatolian shepherds come to inspect us at the car doors. A darker dog, more beige-furred with a darker muzzle, comes across the yard from the left corner, her mother pouch swaying above the head of a trotting white puppy. Another pup, darker like his mother, plays in the open barn house door.

“Chris!”

Richard emerges from the porch door, green eyes smiling along with his sun-

carved face. The Anatolians, now assured of our welcome status, nuzzle my cheek, all four feet on the ground. A graying blue heeler yaps while prancing across the porch.

“Griff, settle down, now,” Richard says as he hands his hired hand, Antony Gonzalez, a bucket with twelve rubber nipples around it. The guard dogs, who carry out their patrol duties during the night hours, go off to doze. I've arrived just before the kids' afternoon feeding time, but Richard first wants to show me his dairy operation.

Before he started the farm fifteen years ago, Richard worked as a builder — both a private contractor and for the city of Savannah. His farmhouse stands as a testament to his skill. As we enter, a door to the left leads upstairs, where Richard and his wife Wendy live, but I'm drawn to the right by the sweet and pleasantly funky aroma of goat's milk.

Wendy mixed the milk and rennet to make chevre and

hung a cheesecloth sack full of the mixture before heading to Memorial Hospital for one of her twice weekly nursing shifts. Richard took it down just an hour before my arrival, getting the chevre into a tub and into a colder room for storage, lest it start to spoil.

On her days off, she mixes more batches of curds with cheese-making strains of bacteria from places as far as Spain and France before placing them on shelves in a less cooled room, where they will set for 62 days.

A four-foot-tall open-top octagonal tank stands along the wall, outfitted with a paddle like a large ice cream churn to stir rennet through

the milk. Three smaller rooms — two climate-controlled — store fresh chèvre and aging cheeses. Beyond them lies the milking line, where the goats enter from the yard.

Hours before sunrise, Richard wakes and heads to the field where the does roam. Those that recently gave birth are marked with colored bands. He scatters grain and peanut hay to lead them toward the milking line while Antony feeds the others.

Five goats line up on each side, eating from a central trough as Richard attaches soft pumping machines to their udders. The system

**Continued on next page**



**Richard and Antony Feeding the babies**



### Living in Joy continued

draws milk into a pipe leading to a cooled 100-gallon tank, where it can be held at 40°F for up to three days.

Another pipe carries milk into a pasteurization tank, where heating elements bring it to 145°F, and a heat gun raises the surface temperature to 155°F. A probe and graphing machine track the temperature over time.

Richard keeps records not for himself, but in case customers question the cheese.

“If a tourist gets cheese, spends all day on Bay Street, and eats it after spending all day in the sun,” he says, “I can show them that it’s not because of anything I did.”

Outside, the farm hums with life. Chickens wander the yard. Geese nest near a small pond. A guinea hen calls out in the background.

Then come the goats.

A chorus of high-pitched bleats draws attention to a two-sided shed where roughly forty baby goats — from one day to twelve weeks old — cluster together. Saanens climb, Nubians hop, and Alpine crosses inspect everything, including me.

As Antony sets down a feed bucket, some kids rush forward while others need coaxing. Soon, twelve are feeding at once, rotating in and out as they fill up.

Richard gently guides a newborn Alpine, helping it

take a few sips of colostrum.

The farm’s three bucks live separately, large and imposing, capable of breeding multiple does at once. Nearby, the Anatolian shepherds patrol constantly, able to reach any point on the fifty-acre property within minutes.

“They are the coolest collection of animals not my own that I’ve ever known,” the author notes.

As I’m leaving, Richard leans against a fence and explains his plans to plant sericea lespedeza — a natural dewormer. While invasive elsewhere, the goats’ grazing habits will keep it in check, eliminating the need for commercial treatments that would take them out of production.

A doe sticks her head through the fence and nibbles on the back of Richard’s shirt as he

leans into her in the sun.

### More by Chris

Chris, a lover of food and writing, covers the regional farmers you can often find on Saturdays at the Forsyth Park Farmer’s Market.

His columns include tales of pig and chicken farmers, growers of organic produce, aquaponic greenhouse operators who provide area restaurants with fresh fish, and beekeepers who produce sweet local honey.

Chris, who loves to cook, can often be found at the market gathering ingredients for his next delicious meal. With his columns, he includes recipes using ingredients from the farms he writes about. Find his recipes and stories by scanning the QR code.



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## Born and Stayed – “Usta”, “Gonna” and “Gonna Be Usta ...”



By Tom Kohler

I call myself a “born-and-stayed Savannahian,” having lived here for 72 of my 74 years. These days, I usually get invited to talk about how things usta be. Now, I’ll admit up front that “usta” is a made-up word. With that said, it’s a great Savannah word.

On my way downtown last week, I stopped by the Bingville Post Office on Montgomery Street to buy some stamps.

While I was there, I had the good fortune to hear a spirited interaction between a gentleman and the clerk.

“Mohammad Ali — no other like him,” the man said.

“Cash or card, sir?” the clerk replied.

“Nobody before or after like Ali.”

“Anything else, sir?”

“Float like a butterfly, sting like a bee.”

“Sir, sign here. Need a receipt?”

“Sweet girl, I usta work at the Post Office. I know what to do.”

“Yeah, and you usta be a rooster too. Next!”

My guy retreated to another counter to put stamps on some envelopes.

I walked over and said, “Hey there, none of my business, but did you grow up here?”

“Nowhere but here.”

“Where’d you go to high school?”

“Proud Beach Bulldog, class of ’64. How about you?”

“Jenkins, 1970. I loved the way you used the word ‘usta.’ I think it should be in the dictionary.”

“Usta — it’s Southern slang just like ‘gonna.’ And if you grew up in Savannah, you’re gonna know about half rubber — invented and played here, and only here.”

“Yes, sir. And how about the word ‘tump,’ as in, ‘I tumped over my sweet tea’? It’s a cross between ‘turned’ and ‘dumped,’ as in, ‘I tumped over my sweet tea reaching for an onion ring at Carey Hilliard’s.’”

We had a couple more quick laughs before he said, “Good to meet you,” and got back to mailing his packages.

Back in the car, I headed up

Montgomery Street — past the Salvation Army, past what usta be Tire City, now stripped and abandoned — and I started thinking.

“Usta” and “gonna” are bookends. One about the past, the other about the future.

So, for you writers and English majors, here’s the deal:

Past tense — Usta

Future tense — Gonna

Future past tense — Gonna be usta

Here’s the usta, gonna and gonna be usta of Montgomery Street.

Montgomery Street usta look more like this:



And it’s gonna look more like this:



To each their own, but with that said, I’m leaning toward the quirky, handmade feel of how Savannah usta be rather than how it’s gonna be. But that’s just me.

And here’s a little bonus for

those of you who read all the way to the end. Try the oxtail pizza at Kool Vibes Pizza & Wings, 4501 Montgomery St.

And pick up a key lime pound cake at Donna’s Delicious Delites, 4711 Montgomery St.

Trust me — you’re gonna be happy you tried these two spots. And let’s hope we don’t have to talk about how they usta be on Montgomery Street anytime soon.

### About Tom Kohler



Tom Kohler has lived in Savannah for 71 of his 74 years. He attended local public schools, Armstrong and the University of Georgia. He was educated at Jim Collins Bar.

The founder and longtime coordinator of Chatham Savannah Citizen Advocacy has been involved in creating a variety of civic organizations thru the years including the Jim Collins Bar Alumni Association, Savannah Rocks!,

and Emergent Savannah. You can read more of his columns by scanning the QR code.







## In search of sand dollars

Tybee Island's planned beach nourishment project has been delayed after the U.S. Army Corps of Engineers declined to include \$12 million in anticipated federal funding, forcing city officials to pursue alternative funding strategies while seeking support from Georgia's congressional delegation for a potential 2027 allocation. In the meantime, the city will rely on a separate \$1 million state-funded dune project on the north end, though that effort has also been postponed due to high costs, as officials say the island has lost more than half its beach since 2020 and may face two more hurricane seasons before major replenishment can begin.

*Read the full story online by scanning the QR code.*



## Burn ban in place

Chatham County officials warned residents on April 28 that an ongoing burn ban and worsening drought conditions have created an "extremely dangerous" fire risk, urging the public to avoid all outdoor burning as crews respond to a surge in illegal fires and assist with a massive wildfire in South Georgia. Fire Chief James Vickers said crews

handled about 25 brush fires over the previous weekend, many sparked by yard debris burns, while emergency officials noted the ban remains in effect through May 22 alongside a Level 1 drought declaration and a statewide emergency. Health officials also cautioned that drifting wildfire smoke could pose risks to vulnerable residents and advised limiting outdoor activity when air quality worsens. Chatham County Police Department Officers will also respond with possible citations and charges whenever fire officials in their jurisdiction are called to the scene of an illegal burn.

## Chatham public safety facility progressing

In April, the county commission received a six-month update on the Multi-Agency Public Safety Facility, a roughly \$78 million project under construction near the Savannah/Hilton Head International Airport. The project is reportedly about 20% complete, on schedule for a 2027 completion and currently within budget, though potential cost pressures of 3% to 4% could emerge due to design updates and market conditions. The facility will house emergency management operations, 911 services, and other public safety functions, and is designed to withstand major storms while supporting more than 300 personnel during emergencies.

## Arena Demo Update

Fencing was recently put up

around a portion of the Civic Center as the city prepares to begin demolishing the arena, while retaining the Johnny Mercer Theater, ballroom and community meeting rooms. The city council approved a \$10.9 million Guaranteed Maximum Price for the removal project with Reeves Young LLC in February. The demolition work is expected to take about 13 months to complete with completion anticipated in March 2027, according to the city. *Read past arena coverage by scanning the QR code.*



## City commits to Historic waterworks building investment

The Savannah City Council has approved a \$9 million contract to stabilize the historic waterworks building near Enmarket Arena, moving forward with repairs while officials continue to determine its future use. City council members have been emphasizing that the project should benefit nearby residents and local entrepreneurs and potentially serve as a marketplace or creative space. The stabilization is expected to be completed by summer 2027 as part of the city's tourism-funded capital projects, with further planning and buildout decisions still to come. *Read the full story online by scanning the QR code.*



## Georgia faces election uncertainty

As of April 29, Georgia's election system was still facing uncertainty as Senate Bill 189, a law prohibiting the use of QR codes for vote tabulation, was set to take effect July 1 without a legislative fix in place. Election officials have been calling for Gov. Brian Kemp to convene a special legislative session to delay the law and provide a workable alternative before the deadline. *Read the full story and check for updates by scanning the QR code.*



## Chatham facing \$30M judgment in court

Savannah Agenda is keeping an eye on a more than \$30 million judgment against Chatham County after a court ruled its former fire fee was an illegal tax, ordering roughly \$26.9 million in refunds plus interest to tens of thousands of residents. The county is now appealing the decision. Scan the QR code to read more.



**Government Meeting Tracker** Want to keep track of Savannah, Chatham County, planning boards and more? Find out who is meeting and what's on the agenda. Go to Savannah Agenda's meeting page by scanning the QR code.



## Friday, May 1

Jacob Evans – After School, 9–11 a.m., W. Broad St Bandshell

The Sundowners, 5:30–7:30 p.m., 208 Wine Bar

Blaine Craft, 5:30–9:30 p.m., Honky Tonk South

Bluegrass By The Pint at Service Brewing, 6–8:30 p.m., Service Brewing Co.

Jody Espina & Jody Jazz, 6:30–9 p.m., Rancho Alegre

Rockin' Scott & The Hotshots, 7–10 p.m., The Bar Bar

Brendan Nolan, 7–10 p.m., Wexford Pub

Susanna Kennedy & Justin Vreeland, 7:30–9:30 p.m., First Presbyterian Church

Future Joy, 8–11 p.m., Broughton St Bowl & Brew

Jason Bible, 8–10 p.m., Brass Coyote

Sister Hazel, 8–11 p.m., District Live

Five Door Sedan, 9–11 p.m., Barrelhouse South

Delta Circle, 10:30 p.m.–2:30 a.m., Honky Tonk South

## Saturday, May 2

Art & Soul Music Festival, 2–8 p.m., City Market

Brendan Nolan, 7–10 p.m., Wexford Pub

Sicard Hollow, 8–11 p.m., Broughton St Bowl & Brew

Jupiter Highway, 8–11 p.m., Brass Coyote

Jacob Evans – Detention, 9–11 p.m., Joe & Vera's

## Sunday, May 3

Brendan Nolan, 5–8 p.m., Wexford Pub

Open Mic & Music Jacob Evans – Recess, 6–9 p.m., Mint To Be Mojito

Andrew Ottimo, 7–10 p.m., Barrelhouse South

## Monday, May 4

Abe's Open Mic Night, 8:30–11 p.m., Abe's On Lincoln

## Tuesday, May 5

Justin St. Clair, 6–9 p.m., W. Broad St Bandshell

Chuck Courtenay, 6–9 p.m., Bar Julian

## Wednesday, May 6

Buckcherry, 8 p.m., Victory North

## Thursday, May 7

Laiken Love, 7–9 p.m., 208 Wine Bar

Magoo, 8 p.m., Broughton St Bowl & Brew

Mily Kinner, 5–8 p.m., Bar Julian

Colin Farrell & Dave Gurly, 7 p.m., Wexford Pub

Tracey Lawrence, 7:30 p.m., Johnny Mercer Theatre

Individually Twisted, 8:30 p.m., Barrelhouse South

## Friday, May 8

Jacob Evans – After School, 9 a.m., W. Broad St Bandshell

Lyn Avenue, 4:45–8 p.m., Honky Tonk South

The Sundowners, 5:30–7 p.m., 208 Wine Bar

Bluegrass By The Pint at Service Brewing, 6–8

p.m., Service Brewing Co.

Jody Espina & Jody Jazz, 6:30–9 p.m., Rancho Alegre

Colin Farrell & Dave Gurly, 7 p.m., Wexford Pub

October London, Eric Benet, J. Brown, 8 p.m., Johnny Mercer Theatre

5AM Trio, Svnny, Wizard Musik, Drop Ship Drip, Qubed, 8:30 p.m., Broughton St Bowl & Brew

Midnighters, 9 p.m., Barrelhouse South

Cade Beecher, 9:45 p.m., Honky Tonk South

## Saturday, May 9

United X Sound, 1 p.m., Coaches Corner

Dueling Pianos, 6 p.m., Savannah Smiles

Distant, 7 p.m., Coastal Empire Beer Company

Colin Farrell & Dave Gurly, 7 p.m., Wexford Pub

Jacob Evans – Detention, 9 p.m., Joe & Vera's

Magnolia Honey, 9 p.m., Barrelhouse South

## Sunday, May 10

Colin Farrell & Dave Gurly, 5–8 p.m., Wexford Pub

Open Mic & Music Jacob Evans – Recess, 6–9 p.m., Mint To Be Mojito

Andrew Ottimo, 7 p.m., Barrelhouse South

## Monday, May 11

Abe's Open Mic Night, 8:30 p.m., Abe's On Lincoln

## Tuesday, May 12

Justin St. Clair, 6–9 p.m., W. Broad St

Bandshell

Chuck Courtenay, 6–9 p.m., Bar Julian

Red with special guests RA, Kingdom  
Collapse and Twist It, 7 p.m., Victory North

### **Wednesday, May 13**

Laiken Love, 7–9 p.m., 208 Wine Bar

### **Thursday, May 14**

Mily Kinner, 5–8 p.m., Bar Julian

Dropout Kings, 6:30 p.m., District Live

### **Friday, May 15**

Jacob Evans – After School, 9 a.m., W. Broad  
St Bandshell

The Sundowners, 5:30–7 p.m., 208 Wine Bar

Bluegrass By The Pint at Service Brewing, 6–8  
p.m., Service Brewing Co.

Jody Espina & Jody Jazz, 6:30–9 p.m.,  
Rancho Alegre

Carroll Brown, 7 p.m., Wexford Pub

Ella Langley: The Dandelion Tour, 7 p.m.,  
Enmarket Arena

Spank The 80s, 7 p.m., Coaches Corner

### **Saturday, May 16**

The Yacht Club, 7 p.m., Coaches Corner

Carroll Brown, 7 p.m., Wexford Pub

Chicago, 7:30 p.m., Johnny Mercer Theatre

Sting 3.0, 8 p.m., Enmarket Arena

Jacob Evans – Detention, 9 p.m., Joe & Vera's

Johnny O Project, 9:30 p.m., Wormhole

### **Sunday, May 17**

Velvet Caravan, 5–7 p.m., Broughton St Bowl  
& Brew

Carroll Brown, 5–8 p.m., Wexford Pub

Open Mic & Music Jacob Evans – Recess, 6–9  
p.m., Mint To Be Mojito

Andrew Ottimo, 7 p.m., Barrelhouse South

### **Monday, May 18**

Alison Krauss & Union Station feat. Jerry  
Douglas, 7:30 p.m., Johnny Mercer Theatre

Abe's Open Mic Night, 8:30 p.m., Abe's On  
Lincoln

### **Tuesday, May 19**

Justin St. Clair, 6–9 p.m., W. Broad St  
Bandshell

Chuck Courtenay, 6–9 p.m., Bar Julian

### **Wednesday, May 20**

Savannah Live, 8 p.m., Historic Savannah  
Theater

Laiken Love, 7–9 p.m., 208 Wine Bar

### **Thursday, May 21**

Mily Kinner, 5–8 p.m., Bar Julian

Individually Twisted, 8:30 p.m., Barrelhouse  
South

Justin Vreeland Band, 9:30 p.m., Honky Tonk  
South

### **Friday, May 22**

Jacob Evans – After School, 9 a.m., W. Broad  
St Bandshell

The Sundowners, 5:30–7 p.m., 208 Wine Bar

Bluegrass By The Pint at Service Brewing, 6–8  
p.m., Service Brewing Co.

Jody Espina & Jody Jazz, 6:30–9 p.m.,  
Rancho Alegre

Futurebirds, 7 p.m., Eastern Wharf

Ennis Pruitt, 7 p.m., Wexford Pub

David Nail, 8 p.m., Victory North

Delta Circle, 9 p.m., Barrelhouse South

### **Saturday, May 23**

Sapphire Bullets of Pure Love, 7 p.m.,  
Coaches Corner

Ennis Pruitt, 7 p.m., Wexford Pub

The Mad Hatters, 8 p.m., Tybee Post Theatre

Jacob Evans – Detention, 9 p.m., Joe & Vera's

Blaine Craft, 10 p.m., Honky Tonk South

### **Sunday, May 24**

Ennis Pruitt, 5–8 p.m., Wexford Pub

Open Mic & Music Jacob Evans – Recess, 6–9  
p.m., Mint To Be Mojito

### **Monday, May 25**

Andrew Ottimo, 7 p.m., Barrelhouse South

### **Tuesday, May 26**

Justin St. Clair, 6–9 p.m., W. Broad St  
Bandshell

Chuck Courtenay, 6–9 p.m., Bar Julian

### **Wednesday, May 27**

Laiken Love, 7–9 p.m., 208 Wine Bar

### **Thursday, May 28**

Mily Kinner, 5–8 p.m., Bar Julian

Come From Away, 7:30 p.m., Tybee Post  
Theatre

### **Saturday, May 30**

Seamus Kellaher, 7 p.m., Wexford Pub

Come From Away, 7:30 p.m., Tybee Post  
Theatre

Jacob Evans – Detention, 9 p.m., Joe & Vera's

The Scream Queens, One Lonely Goat and  
The Hysterias, 9 p.m., Wormhole

### **Sunday, May 31**

Seamus Kellaher, 5–8 p.m., Wexford Pub

Open Mic & Music Jacob Evans – Recess, 6–9  
p.m., Mint To Be Mojito

Andrew Ottimo, 7 p.m., Barrelhouse South

Journey – Final Frontier Tour, 8 p.m.,  
Enmarket Arena

Check out **Savannah Music  
Collective's** online music  
calendar for additional shows  
and updates by scanning the  
QR code.



# Savannah Illustrated (Satire)

As Georgia  
Burns, State  
Legislators  
Decline to Put  
Out Their  
Dumpster Fire

Satire by  
Eric Curl  
Art by  
Julia Licht



April 26, 2026 – State lawmakers and Gov. Brian Kemp continue to ignore the dumpster fire created by a state voting system overhaul as its requirements threaten this year's elections.

Spurred by the ongoing drought of intelligence, lawmakers ignited the flames in 2024 with passage of legislation prohibiting QR codes in vote tabulation by July 1. Then they failed to extinguish the blaze during this year's legislative session by declining to pass an alternative system or delay the bill's implementation.

Rather than calling an emergency session, Kemp and state legislators are now leaving local officials to contend with the approaching disaster.

Meanwhile, Georgia's voters are urged to stay indoors, avoid the election booth and use their time to come up with more conspiracy theories to inspire legislation for next year.

Find more Savannah Illustrated by scanning the QR code. (We're OK with them.)



## Funked up Photos (Sport the Differences)

Got something that needs fixin' but don't want to buy an expensive tool for a one-time job?

Become a member of the Savannah Tool Library, a nonprofit designed to empower the community by offering access to a wide selection of tools for home improvement, creative projects, gardening, and more.

From power drills to saws,

wrenches to sewing machines, the Tool Library is stocked with both everyday basics and specialty tools donated from productions and community supporters.

Go to the Tool Library's website by scanning the QR code below. Find the library at 10 Dooley Avenue. Meanwhile, try finding the five differences in the photos below from the Tool Library's ribbon cutting ceremony.

