

Nestled behind the Whitaker Street Parking Garage Ramp, just off of Ellis Square, sits one of Savannah's prime brunch spots. Little Duck Diner, established in 2017, swiftly became a popular spot for an early afternoon bite with an eclectic menu and a "vintage chic" sort of vibe. Serving everything from breakfast sandwiches to asian-inspired bowls and tacos, along with drinks with their signature tiny ducks, it would seem that it's on par with what's expected for downtown Savannah dining.

But there's good news here, reader. Despite the fancy atmosphere and pricy location, Little Duck Diner did indeed work as a 2 for \$20 piece.

My boyfriend and I visited around 1:00 pm on a Monday afternoon and the restaurant was in full swing. We were seated after a 10 minute wait, and I took another 10 minutes to figure out what I wanted from a menu offering equal parts breakfast and lunch options.

Ultimately, I ordered The Maxwell—a breakfast sandwich of soft scrambled eggs, chives, cheddar cheese, caramelized onions, sriracha mayo on a buttered brioche bun. I got it with no onions, but added bacon for \$2. It also came with a side of breakfast potatoes.

My boyfriend, on the other hand, leaned more towards lunch and ordered the Vintage Mac N' Cheese. While positioned as an appetizer, the bowl was large enough for a meal and consisted of elbow pasta in a three-cheese blend, a layer of melty cheese, and was topped with a side of chopped bacon he also added for \$2.

The Maxwell, while tasty, was almost too much to handle. The amount of butter on the bun made each bite rich, and the cheese combined with the mayo ensured the sandwich wasn't dry. The smoky, applewood flavor of the bacon cut through it well, adding a depth of flavor to ground it. I struggle to imagine how The Maxwell would taste without it, to be honest.

Now look, I like eggs, but I also know that sometimes they can be too much. When that plate was set down and I saw the absolutely massive block of eggs in my sandwich, I got nervous. However, I was pleasantly surprised at the flavor. Somehow the kitchen kept them from taking over the sandwich, for which I was entirely grateful.

But nothing is perfect. Two-thirds of the way through it, the mayo had soaked into the bun and the sandwich practically melted. The butter's richness finally became too much by that point, and I moved on to the side of potatoes.

I'm going to be thinking of those potatoes for a while, folks. They had the best crunch on the outside while being pillowy soft on the inside, with the ideal blend of buttery flavor and herby seasoning. Not one of those things was left on my plate.

As for the Mac N' Cheese, it provided everything we expected: cheesy, creamy goodness. The pasta was a great al dente and that three-cheese blend tasted freshly grated. The bacon added that same smoky depth of flavor, and my boyfriend finished it off with no problem.

The Mac N' Cheese came out to \$8.95, and The Maxwell was \$14.95 after the added bacon. In total, we paid \$25.58, not including a tip. While this was on the pricier end of a 2 for \$20, I think Little Duck Diner still deserved a spot here as there were plenty of cheaper options on the menu.

Will I order the Maxwell again? Probably not, but I'm glad to have tried it. Will we go to Little Duck Diner again? Absolutely.

Little Duck Diner is located at 150 W Saint Julian Street. Visit their [website](#) for their hours, menu options, and their reservation platform.