

Friday, July 26th, 2024

Savannah Georgia



*OYSTERS

May River - Bluffton, SC	3.75
Dukes - Topsail Sound, NC	3.75
Fat Belly - Crystal Coast, NC	3.75
Shepard's Point - Morehead, NC	3.75
<i>served with lemon, cocktail sauce, horseradish-peanut relish, & HUSK vinegar</i>	

*CAVIAR

Paddlefish - Loosahatchie River, Tennessee	60
Osetra Sturgeon Caviar - Marshallberg Farm, North Carolina	150
<i>caviar served with blinis, crème fraîche, egg yolk jam, chive, & shallot</i>	

*RAW BAR

Yellowfin Tuna Tartare, Tomato, Horseradish, Mustard, Fingerling Potato, Egg	25
Wreckfish, Smoked Peanut, Plum, Radish, Fresno, Thai Basil	19
Peel and Eat Shrimp, White BBQ Sauce, HUSK Old Bay (½ lb)	21

*FIRST

Pimiento Cheese, Benne Crackers, Pork Rinds, Chow-Chow, Chili, Sunflower Seed	14
Better Fresh Lettuces, Summer Vegetables, Forx Farm Parmesan, Honey Vinaigrette	15
Cantaloupe, Lady Edison Ham, Buttermilk, Urfa, Basil	14
Chicken Liver Paté, Fig, Blueberry, Sugar Cane, Benne Crackers	16
Tempura Squash Blossom, Smoked Tomato, Pickled Squash, Marigold	15
Manchester Farms Stuffed Quail Breast, Plum, Sorghum, Shiso	17

*SUPPER

Wreckfish, Carolina Gold Rice Midlins, Alliums, Preserved Lemon, Herb Oil	39
SC Swordfish, Bradford Corn, Huilacoche, Mushrooms, Radish, Tarragon	37
Grassroots Pork Loin, Tiara Rice, Mushrooms, Cabbage, Basil	38
Coal Roasted Chicken Breast, Peaches, Barley, Black Walnut	34
Châtel Farm's Strip Loin, Vidalia Onion, Butter Bean, Bitter Greens	45

SHARE

A Plate of Southern Vegetables	28
White Lily Biscuits, Smoked Black Pepper, Sorghum Butter	9

Executive Chef
Jacob Hammer

General Manager
Jessica Helft

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

