

Sunday, July 21st, 2024

Savannah Georgia



EYE OPENERS

HUSK Bloody Mary	13
<i>House-Made Pickles, Bob Woods Country Ham*</i>	
HUSK Mimosa	13
<i>Cava, Fresh Orange Juice, Passionfruit, Grapefruit Bitters</i>	
Cheerwine Float	10
<i>Cheerwine, House-Made Vanilla Ice Cream</i>	

FIRST

White Lily Biscuits, Country Sausage Gravy	12
Burnt Garlic Caesar, Romaine, Forx Farm Parmesan, Fried Sourdough, Pepitas*	14
Pimiento Cheese, Salsa Macha, Pork Rinds	14
Deviled Pickled Eggs, Mortadella, Savannah Spice	12
French Toast Biscuits, Blueberries, Bavarian Cream*	12
Sweet Corn Pancake, Peach Butter, Pecan, Lemon Balm	10

BRUNCH

Peach & Tomato Sandwich, Duke's Mayonnaise, Potato Wedges	17
Mushroom Omelette, Forx Farm Parmesan, Herbed Salad*	16
HUSK Cheeseburger, Shaved Onion, Special Sauce, Potato Wedges*	19
Hot Fried Chicken, White Lily Biscuit, Peach Coleslaw	21
Sea Bass & Grits, 'Nduja Butter, Summer Peppers*	24
Okra and Tomatoes, Corn, Carolina Gold Rice, Pickled Vidalia Onions	21

SIDES

Marsh Hen Mill Grits	5
Potato Wedges	6

SWEETS

Chocolate Chip Cookie	6
Ice Cream Sundae, Chocolate, Smoked Peanuts, Graham Cracker Crumb	8

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.

