

Sunday, September 29th, 2024

Savannah Georgia



EYE OPENERS

HUSK Bloody Mary <i>House-Made Pickles, Bob Woods Country Ham*</i>	13
HUSK Mimosa <i>Cava, Fresh Orange Juice, Passionfruit, Grapefruit Bitters</i>	13
Espresso Martini <i>Wheatly Vodka, Borghetti, Cold Brew, Chocolate</i>	15
Café Agave <i>Lunazul Reposado Tequila, Cantera Negra, Ancho Reyes, Cold Brew</i>	16

FIRST

White Lily Biscuits, Country Sausage Gravy	12
Mixed Greens, Cucumber, Radish, Fermented Honey Vinegar, Tomme	15
Pimiento Cheese, Green Tomato Chow-Chow, Pork Rinds	14
French Toast Biscuits, Muscadine Preserves, Bavarian Cream*	12

BRUNCH

HUSK Cheeseburger , Shaved Onion, Special Sauce, Potato Wedges*	19
Hot Fried Chicken, White Lily Biscuit, Grits	21
Pit Smoked Ham, Marsh Hen Mill Grits, Fried Egg	18
Grassroots Farm Crispy Pork Belly, Lettuce, Pear, Carrot, Peach Sweet & Sour	18

SIDES

Candied Bacon	6
Potato Wedges	6
Butternut Squash Tomato Curry	7

SWEETS

Cheerwine Float, House-Made Vanilla Ice Cream	10
S'mores Cookies	6

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.

