

Saturday, September 7th, 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>	
EYE OPENERS	Espresso Martini	15
	<i>Wheatly Vodka, Borghetti, Cold Brew, Chocolate</i>	
	Café Agave	16
	<i>Lunazul Reposado Tequila, Cantera Negra, Ancho Reyes, Cold Brew</i>	
FIRST	White Lily Biscuits, Country Sausage Gravy	12
	Chopped Caesar, Romaine, Tomatoes, Cucumbers, Pickled Egg Whites, Parmesan, Pepitas*	15
	Pimiento Cheese, Collard Chow-Chow, Pork Rinds	14
	Deviled Pickled Eggs, Savannah Spice, Mortadella	12
	Grassroots Farms Crispy Pork Belly Lettuce Wraps, Carrots, Pear, Chili, Garlic, Vinegar	18
	French Toast Biscuits, Figs, Bavarian Cream*	12
BRUNCH	Butternut Squash, Tomato Curry, Carolina Gold Rice, Fried Egg	18
	Mushroom Omelette, Forx Farm Parmesan, Herbed Salad*	16
	HUSK Cheeseburger, Shaved Onion, Special Sauce, Potato Wedges*	19
	Hot Fried Chicken, White Lily Biscuit, Coosaw Farms Watermelon	21
	Shrimp & Grits, Adobo, Summer Peppers*	24
SIDES	Candied Bacon	6
	Marsh Hen Mill Grits	5
	Potato Wedges	6
SWEETS	Ice Cream Sundae, Chocolate, Smoked Peanuts, Graham Cracker Crumb	8
	Cheerwine Float, House-Made Vanilla Ice Cream	10
	Chocolate Chip 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.