

Saturday, September 7th, 2024

Savannah Georgia



\*OYSTERS

Skinny Dippers - Beaufort, NC	3.75
Shepard's Point - Morehead, NC	3.75
Gold Point - Beaufort, SC	3.75
Fat Belly - Crystal Coast, NC	3.75
May River - Bluffton, SC	3.75
Dukes - Topsail Sound, NC	3.75
<i>served with lemon, cocktail sauce, horseradish-peanut relish, &amp; 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, &amp; shallot</i>	

\*RAW BAR

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

\*FIRST

Pimento Cheese, Benne Crackers, Pork Rinds, Chow-Chow, Chili, Sunflower Seed	14
Better Fresh Lettuces, Summer Vegetables, Forx Farm Parmesan, Honey Vinaigrette	15
Chicken Wings, Fresno Brown Butter Hot Sauce, Green Tomato Ranch	18
Summer Melon, Lady Edison Ham, Buttermilk, Urfa, Basil	14

\*SUPPER

Grassroots Pork Loin, Bradford Sweet Potato, Muscadine, Cocoa Nib, Aleppo	38
SC Swordfish, Bradford Corn, Huitlacoche, Mushrooms, Radish, Tarragon	37
MKT Fish, Banana Pepper, Bradford Collards, Chimichurri	39
Coal Roasted Chicken Breast, Peaches, Barley, Black Walnut	34
Châtel Farm's Strip Loin, Wakefield Cabbage, Forx Farm Parmesan, Baked Potato Jus	45

SHARE

A Plate of Southern Vegetables	28
Sixby Parker House Rolls, Benne	10
White Lily Biscuits, Smoked Black Pepper	10

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.

*Husk*