

Sunday, October 20th, 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>	
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
Mixed Greens, Radish, Apple, Pecan, Sage Vinegar, Tomme	15
Pimiento Cheese, Collard Stem Chow-Chow, Pork Rinds	14
French Toast Biscuits, Apple Preserves, Bavarian Cream	12
Deviled Pickled Eggs, Mortadella *	12

BRUNCH

HUSK Cheeseburger, Shaved Onion, Special Sauce, Potato Wedges*	19
Hot Fried Chicken, White Lily Biscuit, Grits	21
Marsh Hen Mill Grits, Hunter Cattle Pulled Pork, Farm Egg, Hot Escabeche*	20
Grassroots Farm Crispy Pork Belly, Lettuce, Apple, Carrot, Persimmon Sweet & Sour*	18
Shrimp & Grits, Smoked Butternut Squash Barbecue, Peppers	21

SIDES

Scrambled Eggs	6
Candied Bacon	6
Potato Wedges	6

SWEETS

Apple Butter Cinnamon Roll, Cream Cheese	6
HUSK Sugar 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.

