

Wednesday, October 16th, 2024

Savannah Georgia



*OYSTERS

Fool's Gold - Beaufort, NC	3.75
Dukes - Topsail Sound, NC	3.75
May River - Bluffton, SC	3.75
McIntosh - Harris Neck, GA	3.75
Salt Bomb - Tybee Island, GA	3.75
<i>served with lemon, cocktail sauce, horseradish-peanut relish, & 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, & shallot</i>	

*FIRST

Bluefin Tuna Tartare, Tomato, Horseradish, Mustard, Fingerling Potato, Egg	25
Peel and Eat Shrimp, White BBQ Sauce, HUSK Old Bay (½ lb)	21
Pimento Cheese, Benne Crackers, Pork Rinds, HUSK Pickles, Chili, Sunflower Seed	14
Local Lettuces and Gannon's Peppers, Forx Farm Parmesan, Pumpkin Seed, Citrus	15
Chicken Liver Pâté, Muscadine Jam, Elliott Pecans, Benne Crackers	15

*SUPPER

Grassroots Pork Loin, Bradford Sweet Potato, Muscadine, Cocoa Nib, Aleppo	38
GA Wreckfish, Banana Pepper, Bradford Collards, Chimichurri, Upland Cress	39
SC Swordfish, Fall Squash, Marsh Hen Mills Farro, Pumpkin Seed	37
HUSK Hot Fried Chicken, Marsh Hen Mills Grits, Roasted Okra	32
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, Sorghum Butter	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.

