

Sunday, October 20th, 2024

Savannah Georgia



\*OYSTERS

Fat Belly - Crystal Coast, NC	3.75
Fool's Gold - Beaufort, NC	3.75
Shepard's Point - Morehead, 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, &amp; HUSK vinegar</i>	

\*CAVIAR

Osetra Sturgeon Caviar - Marshallberg Farm, North Carolina	150
<i>caviar served with blinis, crème fraîche, egg yolk jam, chive, &amp; shallot</i>	

\*FIRST

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
Chicken Wings, Fresno Brown Butter Hot Sauce, Herb Ranch	17
Local Lettuces and Gannon's Peppers, Asher Blue, Pumpkin Seed, Citrus	15
Manchester Farm's Quail, Grains, Black Walnut, Plum	18

\*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, Bradford's Cabbage and Okra	32
GA Short Rib, Pomme Aligot, Bradford's Broccoli, Beef Jus	40

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.

