

Tuesday, October 29th, 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 Bombs - Tybee Island, GA	3.75

*served with lemon, cocktail sauce, horseradish-peanut relish, & HUSK vinegar*

\*FIRST

Dressed Salt Bomb Raw Oysters, Datil Pepper, Allium, Lime (6 ea)	25
Peel and Eat Shrimp, White BBQ Sauce, HUSK Old Bay (1/2 lb)	21
Pimento Cheese, Benne Crackers, Pork Rinds, HUSK Pickles, Chili, Sunflower Seed	14
Local Lettuces and Gannon's Peppers, Asher Blue, Pumpkin Seed, Citrus	15
Tempura Delicata Squash, Black Garlic, Sage, Persimmon	15
Chicken Wings, Fresno Brown Butter Hot Sauce, Herb Ranch	17
Chicken Liver Pâté, Muscadine, Elliot Pecan	16

\*SUPPER

Grassroots Pork Loin, Bradford Sweet Potato, Muscadine, Cocoa Nib, Aleppo	38
GA Grouper, Banana Pepper, Bradford Collards, Chimichurri	39
SC Swordfish, Fall Squash, Marsh Hen Mills Farro, Pumpkin Seed	37
Coal Roasted Chicken Breast, Bradford Okra, Field Peas, Eggplant, Ancil's Mushrooms	34
Châtel Farm's Strip Loin, Wakefield Cabbage, Forx Farm Parmesan, Baked Potato Jus	47

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.

