

Wednesday, October 30th, 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
<i>served with lemon, cocktail sauce, horseradish-peanut relish, & HUSK vinegar</i>	

* CAVIAR

Osetra Sturgeon Caviar - Marshallberg Farm, North Carolina	150
<i>caviar served with house potato chips & sour cream and onion dip</i>	

* FIRST

Dressed Dukes 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 Liver Pâté, Muscadine, Elliot Pecan	16
GA Beef Tartare, Smoked Beef XO, Tallow Aioli, Pickled Okra, Sourdough	22
Manchester Farm's Quail, Grains, Black Walnut, Plum	18

* 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
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.

