

Wednesday, October 9th, 2024

Savannah Georgia



* OYSTERS

South River Salts - Beaufort, NC	3.75
Naked Jade - Bayou la Batre, AL	3.75
Dukes - Topsail Sound, NC	3.75
McIntosh - Harris Neck, 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

Dressed Raw Oysters, Datil Pepper, Allium, Lime (6 ea)	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, Asher Blue, Pumpkin Seed, Citrus	15
Manchester Farm’s Quail, Grains, Black Walnut, Plum	18
Tempura Delicata Squash, Black Garlic, Sage, Persimmon	15
Chicken Liver Pate, Muscadine Jam, Elliott Pecans, Benne Crackers	15

* SUPPER

Grassroots Pork Loin, Bradford Sweet Potato, Muscadine, Cocoa Nib, Aleppo	38
GA Cobia, Banana Pepper, Bradford Collards, Chimichurri, Roselle	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	45

SHARE

A Plate of Southern Vegetables	28
Sixby Parker House Rolls, Benne, Sorghum Butter	10
White Lily Biscuits, Smoked Black Pepper, 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.

