

Sunday, November 10th, 2024

Savannah Georgia



EYE OPENERS

<b>husk bloody mary</b> <i>house-made pickles, bob woods country ham *</i>	13
<b>husk mimosa</b> <i>cava, fresh orange juice, passionfruit, grapefruit bitters</i>	13
<b>espresso martini</b> <i>wheatly vodka, borghetti, cold brew, chocolate</i>	15
<b>café agave</b> <i>lunazul reposado tequila, cantera negra, ancho reyes, cold brew</i>	16

FIRST

white lily biscuits, city ham gravy	12
mixed greens, radish, apple, pecan, sage, forx farm parmesan	15
pimiento cheese, collard stem chow-chow, pork rinds	14
deviled pickled eggs, mortadella*	12
french toast biscuits, apple preserves, bavarian cream	12
figgy bread pudding	6
cheerwine float, vanilla ice cream	10
brown sugar cookie	6

BRUNCH

<b>husk cheeseburger, shaved onion, special sauce, potato wedges*</b>	19
hot fried chicken, white lily biscuit, grits	21
marsh hen mill grits, pit smoked ham, farm egg, hot escabeche*	20
carolina gold rice congee, bbq candy roaster squash, soft egg, salsa macha*	19
grassroots farm crispy pork belly, lettuce, apple, carrot, persimmon, benne*	18
shrimp & grits, adobo, poblano, pumpkin seeds	21

SIDES

scrambled eggs	6
candied bacon	6
potato wedges	6

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.

