

Saturday, November 16th, 2024

Savannah Georgia



EYE OPENERS

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

FIRST

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

BRUNCH

husk cheeseburger, shaved onion, special sauce, potato wedges*	19
hot fried chicken, white lily biscuit, grits	21
marsh hen mill grits, pork belly burnt ends, farm egg, habanero, escabeche*	20
carolina gold rice congee, seminole pumpkin, soft egg, salsa macha*	19
grassroots farm crispy pork belly, lettuce, apple, carrot, carolina gold, 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.

