

Friday, November 29th, 2024

Savannah Georgia



CHILLED

lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea)*	23
dressed oysters, fresno pepper, allium, lime (6 ea)*	25
southern caviar, house chips, sour cream & onion*	mkt
peel and eat shrimp, white bbq sauce, husk old bay (1/2 lb)*	21
georgia beef tartare, smoked beef xo, tallow aioli, pickled okra, benne crackers*	22

FIRST

local lettuces, peppers, asher blue, pumpkin seed, citrus	15
pimento cheese, benne crackers, pork rinds, husk pickles, chili, sunflower seed	14
bob woods ham, persimmon, benne crackers	18
chicken liver pâté, muscadine, elliot pecan	16
tempura delicata squash, black garlic, sage, persimmon	15
manchester farm's quail, grains, black walnut, plum	18

SUPPER

hunter cattle pork, bradford sweet potato, muscadine, cocoa nib, aleppo*	38
georgia wreckfish, banana pepper, bradford collards, chimichurri	39
south carolina swordfish, candy roaster squash, farro, pumpkin seed	37
coal roasted chicken, bradford okra, field peas, eggplant, ancil's mushrooms	34
châtel farm's beef, 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.

