

Sunday, December 22nd, 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, scallion, cilantro, carrot, satsuma, persimmon, pecan	15
potato wedges, smoked cheddar fondue, trout roe	18
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
chocolate cake, cream cheese icing, peppermint	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, carolina gold bbq, farm egg, escabeche*	20
carolina gold rice congee, dutch fork pumpkin, soft egg, salsa macha*	19
shrimp & grits, adobo, sweet peppers, 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.



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