

Monday, December 2nd, 2024

Savannah Georgia



CHILLED

lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea)*	23
dressed may river 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 trout ceviche, aji amarillo, ginger, cilantro, lime*	20
georgia beef tartare, smoked beef xo, tallow aioli, pickled okra*	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, arugula, benne crackers	18
smoked pork p�ate, country mustard, pickled turnip	16
manchester farm's quail, grains, black walnut, plum	18
tempura delicata squash, black garlic, sage, persimmon	15

SUPPER

hunter cattle pork, bradford sweet potato, muscadine, cocoa nib, aleppo*	38
georgia wreckfish fish, banana pepper, bradford collards, chimichurri	39
south carolina swordfish, candy roaster squash, farro, pumpkin seed	37
husk hot fried chicken, bradford collards, marsh hen mills grits	32
ch�atel 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.

