

Happy Birthday!

Monday, December 23rd, 2024

Savannah Georgia



CHILLED

lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea)*	23
dressed salt bomb 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 (½ lb)*	21
georgia beef tartare, smoked beef xo, tallow aioli, pickled okra*	22
bluefin tuna, satsuma, soy, sea bean, gannon's radish*	25

FIRST

tempura delicata squash, black garlic, sage, persimmon	15
better fresh lettuces, winter citrus, pecan, beet, georgia feta	15
pimento cheese, benne crackers, pork rinds, husk pickles, chili, sunflower seed	14
bob woods ham, persimmon, benne crackers	18
chicken liver pâté, black cocoa, satsuma	16

SUPPER

hunter cattle pork, confit belly, dutch fork pumpkin, sorghum*	40
georgia wreckfish, banana pepper, bradford collards, chimichurri	39
south carolina swordfish, candy roaster squash, farro, pumpkin seed	37
husk hot fried chicken, braised collard greens, marsh hen mills grits	32
châtel farm's beef, vichyssoise, hakurei turnips, mustard butter, espagnole, leek*	47

SHARE

a plate of southern vegetables	28
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.

Husk