

Monday, December 30th, 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
bluefin tuna, satsuma, soy, sea bean, gannon's radish*	25
georgia beef tartare, smoked beef xo, tallow aioli, pickled okra*	22

FIRST

better fresh lettuces, winter citrus, pecan, beet, georgia feta	15
pimento cheese, benne crackers, pork rinds, husk pickles, chili, sunflower seed	14
husk two-year prosciutto, persimmon, benne crackers	18
chicken wings, fish sauce caramel, scallions	16
braised pork cheeks, smoked parsnip, benne seed	17

SUPPER

hunter cattle pork, confit belly, dutch fork pumpkin, sorghum*	40
<i>Pair with Alessandra Divella 'Blanc de Blancs' Franciacorta \$29/\$140</i>	
georgia shrimp, marsh hen mill grits, husk chorizo, fermented peppers	35
<i>Pair with Baptiste Nayrand 'Vesanie' Gamay \$17/\$80</i>	
georgia wreckfish, candy roaster squash, heirloom grains, pumpkin seed	39
<i>Pair with Alain Patriarche 'Les Grands Charrons' Meursault Chardonnay \$45/\$225</i>	
coal roasted chicken, sunchoke, cauliflower, radicchio, saffras	34
<i>Pair with La Antigua Clásico Rioja Blanco \$20/\$95</i>	
châtel farm's beef, leek, hakurei turnips, mustard butter, espagnole*	47
<i>Pair with La Rioja Alta 'Vino Alberdi' \$16/\$75</i>	
châtel farm's 45 day aged ribeye, brussel sprouts, whipped potatoes	125
<i>Pair with Sassetti Livio 'Pertimali' Brunello di Montalcino \$45/\$225</i>	

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.