



## HAPPY HOUR

FOOD	<b>oysters on the half-shell (6ea)*</b>	15
	chef's choice, husk vinegar, cocktail sauce	
	<b>smoked trout dip</b>	8
	shishitos, sungolds, lemon	
	<b>pork rinds</b>	5
	husk barbecue spice	
WINE	<b>pimiento cheese</b>	8
	collard chow-chow, benne crackers	
	<b>husk cheeseburger</b>	15
	special sauce, shaved onion	
	<b>chicken wings</b>	15
	fresno buffalo, buttermilk ranch	
WINE	<b>house white</b>	10/40
	daily selection	
WINE	<b>house red</b>	10/40
	daily selection	
COCKTAIL	<b>lime of your life</b>	10
	house rum blend, lime, simple	
	<b>old bungalow</b>	10
COCKTAIL	bourbon, angostura amaro, bitters	
	<b>amelia</b>	10
	gin, creme de violette, cherry, cava	
BEER	<b>Southbound Brewing "Mountain Jam" Lager</b>	5
Savannah, GA 5.0 ABV		

**Executive Chef**  
Jacob Hammer

Monday - Friday  
5:00 pm - 6:30pm

*Husk*