

Tuesday, January 21st, 2025

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
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
chicken wings, fish sauce caramel, green onion	16
manchester farm's quail, grains, black walnut, plum	18
southern ham, persimmon, apple, benne crackers	18

SUPPER

hunter cattle pork, confit belly, dutch fork pumpkin, sorghum*	40
carolina catfish, carolina gold rice grits, rainwater shiitake, kohlrabi	36
striped bass, candy roaster squash, heirloom grains, pumpkin seed	39
coal roasted chicken, sunchoke, parsnip, radicchio, saffron	34
châtel farm's beef, leek, turnips, gilfeather turnabaga, espagnole*	47

SHARE

a plate of southern vegetables	28
white lily biscuits, smoked black pepper	10
sixby parker house rolls	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