

Wednesday, January 8th, 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 (½ 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
chicken liver pâté, black cocoa, satsuma	16
lady edison ham, persimmon, benne crackers	18

SUPPER

hunter cattle pork, confit belly, dutch fork pumpkin, sorghum*	40
alabama catfish, marsh hen mill grits, husk chorizo, fermented green tomato	35
striped bass, candy roaster squash, heirloom grains, pumpkin seed	39
coal roasted chicken, sunchoke, cauliflower, radicchio, saffron*	34
châtel farm's beef, leek, hakurei turnips, mustard butter, espagnole*	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.

Husk