

Saturday, February 15th, 2025

Savannah Georgia



EYE OPENERS

husk bloody mary <i>house-made pickles, bob woods country ham*</i>	13
husk mimosa <i>cava, fresh orange juice, passionfruit, grapefruit bitters</i>	13
espresso martini <i>wheatly vodka, borghetti, cold brew, chocolate</i>	15
café agave <i>reposado tequila, cantera negra, ancho reyes, cold brew</i>	16

FIRST

white lily biscuits, country gravy	12
dressed lowcountry oysters, salsa criolla, ga olive oil (6ea)*	25
mixed greens, burnt garlic caesar, sunflower, radish, parmesan, benne	15
pimiento cheese collard chow chow, pork rinds	14
deviled pickled eggs, smoked trout roe*	16
smoked pork shoulder, ricotta, radish, urfa, egg yolk, foccacia	16
french toast biscuits, blueberry preserves, bavarian cream	13
doughnut holes, blueberry glaze	10
red velvet cake, cream cheese frosting, chocolate mousse	8
chocolate chip cookie	3

BRUNCH

husk cheeseburger, shaved onion, special sauce, potato wedges*	19
hot honey sausage burger, fried egg, american cheese, dukes, potato wedges	17
hot fried chicken, white lily biscuit, grits	21
carolina gold rice, bradford sweet potato, egg, salsa macha*	19
shrimp & grits, béchamel, allium, forx farm parmesan	22

SIDES

scrambled eggs	6
candied bacon	6
potato wedges	6

Executive Chef
Jacob Hammer

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.