

Saturday, February 22nd, 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 (óea)*	25
mixed greens, burnt garlic caesar, sunflower, radish, parmesan, benne	15
pimiento cheese, collard chow chow, pork rinds	14
deviled pickled eggs, bread & butter pickle*	15
french toast biscuits, strawberry basil preserves, bavarian cream	13
lemon poppyseed bun	6
apple caramel scone	6
chocolate chip cookie	3

BRUNCH

husk cheeseburger, shaved onion, special sauce, potato wedges*	19
roast pork sandwich, swiss chard, egg, honey mustard	18
hot fried chicken, white lily biscuit, grits	21
carolina gold rice, north carolina blue crab, egg, salsa macha*	22
georgia shrimp & marsh hen mill grits, short rib, burnt garlic, chives	25

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.

