

Saturday, February 22nd, 2025

Savannah Georgia



CHILLED

lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea)*	23
dressed oysters, rhubarb, black radish, fennel (6 ea)*	25
peel and eat shrimp, white bbq sauce, husk old bay (1/2 lb)*	21
georgia flounder ceviche, aji amarillo, ginger, cilantro, lime*	20
caviar, house chips, sour cream & onion	mkt

FIRST

better fresh lettuces, winter citrus, pecan, beet, georgia feta	15
pimento cheese, benne crackers, pork rinds, husk pickles, chili, sunflower seed	14
bob woods ham, apple, asher blue cheese, benne cracker	18
ga beef tartare, wicker white cucumber, mustard seed, tallow aioli, rye	22

SUPPER

hunter cattle pork, confit belly, dutch fork pumpkin, sorghum*	40
carolina catfish, carolina gold rice grits, rainwater shiitake, kohlrabi	36
swordfish, butternut squash, heirloom grains, pumpkin seed	39
dry aged duck, sunchoke, cauliflower, saffras	44
châtel farm's beef, leek, turnips, gilfeather turnabaga, espagnole*	47

SHARE

a plate of southern vegetables	28
white lily biscuits, smoked black pepper	10

Executive Chef  
Jacob Hammer

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

*Husk*