

Wednesday, March 12th, 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 (½ lb)	21
caviar, house chips, sour cream & onion*	mkt

FIRST

better fresh lettuces, winter citrus, pecan, beet, georgia feta	15
fried pork rinds, alabama white sauce	8
lady edison ham, apple, asher blue cheese, benne cracker	18
chicken wings, fish sauce caramel, benne, spring onion	16

SUPPER

carolina catfish, carolina gold rice grits, rainwater shiitake, kohlrabi	36
north carolina striped bass, 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 collection of southern vegetables	28
white lily biscuits, smoked black pepper	10
sixby parker house rolls, benne	10

Executive Chef  
Jacob Hammer

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

*Husk*