

Wednesday, March 26th, 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
north carolina striped bass ceviche, aji amarillo, jalapeño, ginger, cilantro, lime*	20
caviar, house chips, sour cream & onion*	mkt

FIRST

better fresh lettuces, radish, carrot, fennel, sorghum, pecans, georgia chèvre	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
pimento cheese, hot honey, collard chow-chow, benne cracker, chives	14
beef tartare, wicker white cucumber, mustard seed, tallow aioli, caraway*	22

SUPPER

hunter cattle farm pork loin, pork belly, beets, heirloom collard greens*	40
alabama catfish, carolina gold rice grits, rainwater shiitake, kohlrabi	36
north carolina striped bass, carrot, brown butter, sorrel, coriander*	39
coal roasted chicken, sunchoke, cauliflower, saffron	34
châtel farm's beef, leek, turnips, gilfeather turnabaga, espagnole*	47

SHARE

a collection of southern vegetables	28
marsh hen mills grits, pickled squash, salsa macha	8
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*