

Sunday, March 30th, 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, radish, carrot, fennel, sorghum, pecans, georgia chèvre	15
	fried pork rinds, alabama white sauce	8
	chicken wings, fish sauce caramel, benne, spring onion	16
	pimento cheese, hot honey, collard chow-chow, benne cracker, chives	14
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*	40
	dry-aged duck, sunchoke, cauliflower, saffras*	44
	châtel farm's beef, leek, turnips, gilfeather turnabaga, espagnole*	47
SHARE	a collection of southern vegetables	28
	bradford collard greens, burnt garlic, carrot	8
	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