

Monday, April 14th, 2025

Savannah Georgia



CHILLED

| | |
|---|-----|
| lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea)* | 23 |
| dressed oysters, rhubarb, daikon radish, fennel (6 ea)* | 25 |
| peel and eat shrimp, white bbq sauce, husk old bay (1/2 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 |
| pimento cheese, hot honey, husk pickles, benne cracker, chives | 14 |
| chicken wings, fish sauce caramel, benne, spring onion | 16 |

SUPPER

| | |
|--|----|
| hunter cattle farm pork loin, pork belly, beets, heirloom collard greens* | 40 |
| alabama catfish, savannah rice, bradford corn, cabbage, spring onion | 36 |
| north carolina striped bass, carrot, brown butter, sorrel, coriander* | 40 |
| coal roasted chicken, honey, palmetto sweet potato, spring onion, green peanut | 34 |
| châtel farm's beef, leek, turnips, gilfeather turnabaga, espagnole* | 47 |

SHARE

| | |
|--|----|
| a collection of southern vegetables | 28 |
| monetta farms asparagus, bearnaise | 8 |
| marsh hen mills grits, pickled squash, salsa macha | 8 |
| braised greens, garlic | 8 |
| white lily biscuits, smoked black pepper | 10 |

General Manager Andrew Noye Executive Chef Jacob Hammer

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



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