

Tuesday, April 15th, 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 (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
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
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.