

Wednesday, April 16th, 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
chicken wings, fish sauce caramel, benne, spring onion	16
culatello, green peanut, pickled ramp, ga olive oil, peppercorn *	18
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, savannah rice, bradford corn, cabbage, spring onion	36
north carolina striped bass, carrot, brown butter, sorrel, coriander *	40
dry aged duck, honey, palmetto sweet potato, spring onion, green peanut *	44
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.

Husk