

Friday, April 18th, 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
culatello, forx farm parmesan, green peanut, ramp, peppercorn*	18

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*	36
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
monetta farms asparagus, hollandaise, green garlic	8
braised greens, alliums	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.

