

available at the bar only

Fried Chicken, Caviar & Champagne Experience

our signature three piece fried chicken, $\frac{1}{2}$ oz private label caviar, biscuits, onion dip, and half bottle of Bernard Lonclas champange

\$99

pork and pickles

daily selections \$7

hushpuppies

honey butter \$10

deviled eggs

b&b pickle \$12

wedges

ketchup \$8

smoked fish toast

milk bread, chives \$12

husk cheeseburger

special sauce, shaved onion \$18

husk fried chicken

three piece \$18

General Manager Andrew Noye Executive Chef
Jacob Hammer





Savannah Georgia

HAPPY HOUR

Monday to Friday from 5pm - 6pm

HAPPY HOUR

Monday to Friday from 5pm - 6pm

FOOD	oysters on the half-shell (óea)* chef's choice, husk vinegar, cocktail sauce pork and pickles daily selections hushpuppies honey butter deviled eggs b&b pickle wedges	15 5 7 8 5	FOOD	oysters on the half-shell (óea)* chef's choice, husk vinegar, cocktail sauce pork and pickles daily selections hushpuppies honey butter deviled eggs b&b pickle wedges	15 5 5 5
	ketchup smoked fish toast milk bread, chives	8		smoked fish toast milk bread, chives	8
	husk cheeseburger special sauce, shaved onion husk fried chicken three piece	15 15		husk cheeseburger special sauce, shaved onion husk fried chicken three piece	15 15
COCKTAILS	pimento tree daquiri overproof rum, pimento dram, lime old bungalow bourbon, amaro, earl grey bitters	11 11	COCKTAILS	pimento tree daquiri overproof rum, pimento dram, lime old bungalow bourbon, amaro, earl grey bitters	11 11
M N N	white muscadet red mencia	10 10	N N	white muscadet red mencia	10 10

General Manager Andrew Noye

Executive Chef
Jacob Hammer



General Manager Andrew Noye Executive Chef
Jacob Hammer

