

Friday, May 9th, 2025

Savannah Georgia



CHILLED

lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea) *	23
dressed oysters, green tomato, basil, chamomile (6 ea) *	25
peel and eat shrimp, white bbq sauce, husk old bay (1/2 lb)	21
wreckfish ceviche, cucumber ,tomatillo, serrano, mint	18
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
bob wood's ham, green peanut, ramp, peppercorn *	18
chicken wings, brown butter, sunflower seed, herbs, forx farms parmesan	16
beef tartare, wicker white cucumber, mustard seed, tallow aioli, carraway *	20

SUPPER

hunter cattle farm pork loin, pork belly, beets, heirloom collard greens *	40
alabama catfish, savannah rice, bradford corn, cabbage, spring onion	36
sc wreckfish, carrot, brown butter, sorrel, coriander *	40
gulf shrimp, marsh hen mill grits, green tomato, spring onion	37
coal roasted chicken, honey, 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 asparagus, salsa macha	8
braised collards, alliums	8
monetta farms asparagus, green garlic, hollandaise	8
sea island red peas, benne	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.