

Sunday, June 8th, 2025

Savannah Georgia



EYE OPENERS

<b>husk bloody mary</b>	13
<i>house-made pickles, lady edison ham *</i>	
<b>husk mimosa</b>	13
<i>cava, fresh orange juice, passionfruit, grapefruit bitters</i>	
<b>chatham artillery punch</b>	14
<i>a Savannah staple! rum, brandy, bourbon, lemon, sweet tea, allspice</i>	
<b>café agave</b>	16
<i>reposado tequila, cantera negra, ancho reyes, cold brew</i>	

FIRST

white lily biscuits, country gravy	13
dressed oysters, husk cocktail sauce (6ea) *	23
pimento cheese, collard green stem kimchi, pork rinds	14
deviled pickled eggs, bread & butter pickle *	15
french toast biscuits, heritage farms blueberries, bavarian cream	13
pastry tower	18
chocolate crinkle cookie	3

BRUNCH

husk cheeseburger, shaved onion, special sauce, potato wedges *	19
catfish caesar, burnt garlic, sunflower, radish, parmesan, benne	20
hot fried chicken, white lily biscuit, grits	21
carolina gold rice, egg, meadow garlic crisp, aleppo, sesame *	18
gulf shrimp, marsh hen mill grits, pork belly, spring onions, tomato *	23
chorizo, fondant potato, egg, salsa cremosa, crème fraîche	21

SIDES

scrambled eggs	6
candied bacon	6
potato wedges	6

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*