

Monday, June 2nd, 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 (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
lady edison ham, green peanut, ramp, peppercorn*	18
pimento cheese, hot honey, husk pickles, benne cracker, chives	14
chicken wings, brown butter, sunflower seed, herbs, forx farms parmesan	16

SUPPER

hunter cattle farm pork loin, pork belly, beets, heirloom greens*	40
alabama catfish, savannah rice, bradford corn, cabbage, spring onion	36
striped bass, carrot, brown butter, sorrel, coriander*	40
coal roast chicken, honey, sweet potato, spring onion, green peanut*	38
châtel farm's beef, broccoli, georgia mushroom, forx farm parmesan, chili*	48

SHARE

a collection of southern vegetables	28
fourteen day dry aged hunter cattle ribeye	150
marsh hen mills grits, pickled asparagus, salsa macha	8
braised collards, 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.

Husk