

Monday, June 2nd, 2025

Savannah  Georgia

<b>CHILLED</b>	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
	caviar, house chips, sour cream & onion*	mkt
<b>FIRST</b>	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
<b>SUPPER</b>	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
<b>SHARE</b>	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*