

Sunday, June 22nd, 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
striped bass ceviche, cucumber, tomatillo, serrano, pickled shallot, mint *	18
flounder crudo, shiso, blueberry, rhubarb *	18
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
bob woods 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
beef tartare, wicker white cucumber, mustard seed, tallow aioli, carraway *	20

SUPPER

hunter cattle farm pork loin, pork belly, beets, heirloom greens *	40
alabama catfish, savannah rice, bradford corn, cabbage, spring onion	36
georgia shrimp, marsh hen mill grits, corn, vidalia onion, calabrian chili	37
north carolina striped bass, carrot, brown butter, sorrel, coriander *	40
coal roasted chicken, honey, sweet potato, spring onion, green peanut	38
brasstown beef, broccoli, georgia mushroom, forx farm parmesan, chili *	48

SHARE

a collection of southern vegetables	28
braised collards, alliums	8
marsh hen mills grits, pickled asparagus, chili crisp	8
white lily biscuits, smoked black pepper	10

General Manager Executive Chef
Andrew Noye Jacob Hammer

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Husk