

Saturday, July 12th, 2025

Savannah Georgia



Fried Chicken, Caviar & Champagne

our signature three piece fried chicken, ½ oz private label caviar, biscuits, soft scrambled eggs, and half bottle of Bernard Lonclas champagne

\$99

FIRST

peel and eat shrimp, bbq spice, alabama white	21
dressed oysters, husk cocktail sauce (6ea)*	23
caviar, house chips, sour cream & onion*	mkt
white lily biscuits, country gravy	13
pimento cheese, bob wood's ham, kimchi, biscuits	18
deviled pickled eggs, bread & butter pickle*	15
potato wedges, truffle hollandaise	10
french toast biscuits, heritage farms blueberries, bavarian cream	13
greek yogurt, blackberries, peaches, pecan granola, thai basil	10
caramel corn ice cream sundae, sorghum	8
pastry tower	20
strawberry rhubarb cookie	3

BRUNCH

husk cheeseburger, shaved onion, special sauce, potato wedges*	19
catfish caesar, burnt garlic, sunflower, radish, parmesan, benne	20
bradford tomato sandwich, duke's, potato chips, ramp, wedges	18
hot fried chicken, white lily biscuit, grits	21
carolina gold rice, fried egg, garlic, aleppo, sesame*	19
georgia shrimp, marsh hen mill grits, pork belly, spring onions, tomato*	23
chorizo, fondant potato, gannon's padrons, egg, salsa cremosa, crème fraîche	21

SIDES

scrambled eggs	6
candied bacon	6
marsh hen mill grits	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