

Monday, July 14th, 2025

Savannah Georgia



CHILLED

lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea) *	23
dressed oysters, scallop xo, lemon balm, basil (6 ea) *	25
flounder ceviche, cucumber, tomatillo, serrano, pickled shallot, mint *	18
peel and eat shrimp, white bbq sauce, husk old bay (½ lb)	21
caviar, house chips, sour cream & onion *	mkt

FIRST

beef tartare, wicker white cucumber, mustard seed, tallow aioli, carraway *	20
cheshire pork ribs, heirloom tomato bbq, pork rind	18
south carolina peaches, heirloom tomato, asher blue, bob wood's ham	18
better fresh lettuces, radish, carrot, fennel, sorghum, pecans, georgia chèvre	15
fried pork rinds, alabama white sauce	8
georgia goat cheese tart, puff pastry, tomato, herbs	16
joyce farms ham, green peanut, ramp, peppercorn *	18
pimento cheese, hot honey, husk pickles, benne cracker, chives	14

SUPPER

grilled alabama catfish, squash, cabbage, fennel	35
georgia shrimp, marsh hen mill grits, corn, vidalia onion, calabrian chili	37
north carolina striped bass, carrot, brown butter, sorrel, coriander *	42
heritage pork loin, tomato, eggplant, shishito, peanut *	40
dry aged duck, honey, sweet potato, spring onion, green peanut *	45
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 squash, salsa macha	8
roasted summer peppers, tarragon aioli	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*