

Friday, July 18th, 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
bass ceviche, cucumber, tomatillo, serrano, pickled shallot, mint *	18
sc blue crab claws, lemon kosho, benne seed aioli	20
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

pimento cheese, hot honey, husk pickles, benne cracker, chives	14
beef tartare, wicker white cucumber, mustard seed, tallow aioli, carraway *	20
better fresh lettuces, radish, carrot, fennel, sorghum, pecans, georgia chèvre	15
georgia goat cheese tart, puff pastry, tomato, herbs	16
fried pork rinds, alabama white sauce	8
lady edison ham, green peanut, ramp, peppercorn *	18

SUPPER

grilled alabama catfish, summer squash, wakefield 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
coal roasted duck, honey, sweet potato, spring onion, green peanut	45
brasstown beef, broccoli, georgia mushroom, forx farm parmesan, chili *	48
16 oz dry aged hunter cattle ribeye *	150

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*