

Wednesday, July 30th, 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 |
| peel and eat shrimp, white bbq sauce, husk old bay (½ lb) | 21 |
| bass ceviche, cucumber, tomatillo, serrano, pickled shallot, mint * | 18 |
| caviar, house chips, sour cream & onion * | mkt |

FIRST

| | |
|--|----|
| pimento cheese, hot honey, husk pickles, benne cracker, chives | 14 |
| chicken liver paté tart, fig, sunflower | 16 |
| cheshire pork ribs, heirloom tomato bbq, pork rind | 18 |
| better fresh lettuces, radish, carrot, fennel, sorghum, pecans, georgia chèvre | 15 |
| bbq pork rinds, alabama white sauce | 8 |
| lady edison ham, green peanut, ramp, peppercorn * | 18 |
| georgia tomato and feta tart, puff pastry, herbs | 16 |

SUPPER

| | |
|--|-----|
| whole grilled florida snapper, summer squash, wakefield cabbage, fennel | 65 |
| georgia shrimp, marsh hen mill grits, corn, vidalia onion, calabrian chili | 37 |
| north carolina striped bass, carrot, brown butter, arugula, coriander | 42 |
| heritage pork loin, tomato, eggplant, shishito, peanut * | 40 |
| coal roasted chicken, honey, sweet potato, spring onion, green peanut * | 38 |
| hunter cattle beef, summer peppers, potato, zucchini * | 48 |
| 16 oz dry aged hunter cattle ribeye * | 150 |

SHARE

| | |
|--|----|
| a collection of southern vegetables | 28 |
| carolina gold rice, herbs | 8 |
| 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