

Saturday, July 5th, 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
snapper 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

beef tartare, wicker white cucumber, mustard seed, tallow aioli, carraway *	20
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
cheshire pork ribs, heirloom tomato bbq, pork rind	20
georgia goat cheese tart, puff pastry, tomato, herbs	16
pimento cheese, hot honey, husk pickles, benne cracker, chives	14
chicken wings, brown butter, sunflower seed, herbs, forx farms parmesan	16

SUPPER

heritage 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
dry aged 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 okra, salsa macha	8
roasted padron 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