

Saturday, August 30th, 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
caviar, house chips, sour cream & onion *	mkt
roasted oysters, husk fresno sumac buffalo (6ea) *	23
white lily biscuits, country gravy	13
Cinnamon bun, cream cheese, cinnamon syrup	12
pimento cheese, bob wood's ham, biscuits	18
deviled pickled eggs, bread & butter pickle *	12
potato wedges, truffle hollandaise	10
french toast biscuits, poached pears, bavarian cream	13
mixed greens, tomato, cucumber, bacon, cheddar panko, lemon poppyseed ranch	15
greek yogurt, muscadines, pecan granola	10
pastry tower	15
chocolate pecan pie, sorghum vanilla ice cream	8
benne miso chocolate chip cookie	3

BRUNCH

husk cheeseburger, shaved onion, special sauce, potato wedges *	19
bradford tomato sandwich, duke's, potato chips, wedges	18
hot fried chicken, white lily biscuit, watermelon	21
carolina gold rice, fried egg, garlic, aleppo, sesame *	19
georgia shrimp, marsh hen mill grits, bacon, onions, tomato *	23
chicken andouille, bacon, fondant potato, peppers, egg, salsa cremosa	21

SIDES

scrambled eggs	6
candied bacon	6
marsh hen mill grits	6
watermelon, maldon salt	5

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