

Friday, August 1st, 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
flounder crudo, shiso, blueberry, rhubarb *	18
bass ceviche, cucumber, tomatillo, serrano, pickled shallot, mint *	18
bluefin tuna, calabrian chili, sungold tomato, thai basil *	19
sc blue crab claws, lemon kosho, benne seed aioli	20
caviar, house chips, sour cream & onion *	mkt

FIRST

pimento cheese, hot honey, husk pickles, benne cracker, chives	14
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
dry-aged duck, honey, sweet potato, spring onion, green peanut *	45
hunter cattle beef, summer peppers, potato, zucchini *	48
16 oz dry aged hunter cattle ribeye, chanterelles, beef jus *	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 Andrew Noye
Executive Chef Jacob Hammer

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.