

Sunday, August 3rd, 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
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
chicken liver, focaccia, sunflower seed, honey, coriander, herbs *	17
better fresh lettuces, radish, carrot, fennel, sorghum, pecans, georgia chèvre	15
bbq pork rinds, alabama white sauce	8
bob woods ham, green peanut, ramp, peppercorn *	18

SUPPER

whole grilled florida snapper, summer squash, wakefield cabbage, fennel	65
georgia shrimp, marsh hen mill grits, corn, vidalia onion, calabrian chili	37
georgia swordfish fish, 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
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