

Thursday, August 7th, 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
georgia peel and eat shrimp, white bbq sauce, husk old bay (½ lb)	21
bluefin tuna, calabrian chili, sungold tomato, thai basil *	19
south carolina 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, fig, 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, 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

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

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