

Saturday, August 30th, 2025

Savannah Georgia



CHILLED

lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea) *	23
dressed oysters, basil, watermelon (6 ea) *	25
georgia peel and eat shrimp, white bbq sauce, husk old bay (½ lb)	21
south carolina blue crab claws, lemon kosho, benne seed aioli	20
caviar, house chips, sour cream & onion *	mkt

FIRST

better fresh lettuces, radish, carrot, fennel, sorghum, pecans, georgia chèvre	15
bbq pork rinds, alabama white sauce	8
house charcuterie, pickles, mustard, benne crackers	17
pimento cheese, hot honey, husk pickles, benne cracker, chives	14
bob woods ham, green peanut, ramp, peppercorn, tomme *	18
chicken liver, focaccia, pear, sunflower seed, honey, shiso, herbs *	17

SUPPER

whole grilled florida snapper, summer squash, wakefield cabbage, fennel	65
heritage pork loin, heirloom tomato, fairytale eggplant, shishito, peanut *	40
georgia swordfish, tiara rice, red pepper, butter beans, basil *	42
koji aged duck, honey, sweet potato, spring onion, green peanut *	45
georgia shrimp, marsh hen mill grits, corn, vidalia onion, calabrian chili	37
hunter cattle beef, summer peppers, potato, zucchini *	48
16 oz dry aged hunter cattle ribeye, ancil's mushrooms, beef jus *	150

SHARE

a collection of southern vegetables	28
braised collards, alliums, bourbon barrel aged soy	8
roasted peppers, lime vadouvan	8
marsh hen mills grits, pickled squash, salsa macha	8
white lily biscuits, smoked black pepper	10