

Wednesday, September 10th, 2025

Savannah Georgia



CHILLED

lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea)*	23
georgia peel and eat shrimp, white bbq sauce, husk old bay (½ lb)	21
bluefin tuna, calabrian chili, tomato, thai basil*	19
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

SUPPER

whole grilled florida snapper, summer squash, wakefield cabbage, fennel	65
heritage pork loin, heirloom tomato, fairytale eggplant, shishito, peanut*	40
swordfish tiara rice, red pepper, butter beans, basil*	45
coal roasted, honey, sweet potato, onion, green peanut	38
georgia shrimp, marsh hen mill grits, corn, vidalia onion, calabrian chili	37
hunter cattle beef, jimmy nardello 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
marsh hen mills grits, pickled squash, salsa macha	8
carolina gold rice, benne, herbs	8
roasted shishito peppers, vadouvan, lime	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