

Monday, September 15th, 2025

Savannah Georgia



CHILLED

lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea)*	23
dressed oyster, salsa verde, radish	25
georgia peel and eat shrimp, white bbq sauce, husk old bay (½ lb)	21
paddle fish roe, house chips, sour cream & onion, half ounce*	30
osetra caviar, house chips, sour cream & onion, half ounce*	150
bluefin tuna, calabrian chili, tomato, thai basil*	19

FIRST

better fresh lettuces, radish, carrot, fennel, sorghum, pecans, georgia chèvre	15
bbq pork rinds, alabama white sauce	8
pimento cheese, hot honey, husk pickles, benne cracker, chives	14
lady edison ham, fuji apple, smoked cheddar, black garlic, pecans, arugula*	18
chicken liver, focaccia, pear, sunflower seed, honey, herbs*	17

SUPPER

whole grilled florida snapper, summer squash, wakefield cabbage, fennel	65
heritage pork loin, heirloom tomato, fairytale eggplant, shishito, peanut*	40
carolina swordfish, tiara rice, red pepper, butter beans, basil*	45
koji aged duck, benne seed, carolina gold rice, okra, aji dulce	45
georgia shrimp, marsh hen mill grits, corn, vidalia onion, calabrian chili	39
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
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