

Sunday, October 19th, 2025

Savannah Georgia



SWEETS

pastry tower	15
french toast biscuits, poached pears, bavarian cream	13
white chocolate, toasted almond cookie	3
pumpkin cinnamon roll, maple glaze	8

FIRST

peel and eat shrimp, bbq spice, alabama white	21
caviar, house chips, sour cream & onion	mkt
dressed oysters, green peanut-horseradish relish (6ea) *	23
white lily biscuits, country gravy	13
greek yogurt, fried apples, pecan granola	10
pimento cheese, chow-chow, biscuits	15
deviled pickled eggs, pickles *	12
potato wedges, truffle hollandaise	10
mixed greens, tomato, cucumber, cilantro, cheddar panko, blackened ranch	15

BRUNCH

husk cheeseburger, shaved onion, special sauce, potato wedges *	19
smoked bologna, white cheddar, collard greens, tomato, chow-chow mayo	19
hot fried chicken, white lily biscuit, grits	21
frittata, caramelized onion, squash, lion's mane, swiss chard, feta, arugula salad	19
carolina gold rice, fried egg, garlic, aleppo, sesame *	19
georgia shrimp, marsh hen mill grits, pimento cheese, apple salsa, chili lime	24
chorizo, butternut squash, peppers, egg, salsa cremosa, focaccia *	21

SIDES

hash brown	6
scrambled eggs	6
candied bacon	6
marsh hen mill grits	6

General Manager
Andrew Noye

Executive Chef
Jacob Hammer

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Husk