

Friday, October 10th, 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
bluefin tuna, calabrian chili, tomato, thai basil *	19
paddle fish roe, house chips, sour cream & onion *	30/60
osetra caviar, house chips, sour cream & onion *	150/220

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
bob woods' ham, fuji apple, smoked cheddar, black garlic, pecans, arugula *	18
house charcuterie, pickles, mustard, benne crackers	17

SUPPER

whole grilled florida snapper, summer squash, wakefield cabbage, fennel	65
north carolina pork chop, heirloom tomato, fairytale eggplant, shishito, peanut *	40
south carolina swordfish, tiara rice, red pepper, butter beans, basil *	42
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, shishito 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*