

Monday, October 20th, 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
paddle fish roe, house chips, sour cream & onion *	30/ 60
royal osetra caviar, house chips, sour cream & onion *	220

FIRST

better fresh lettuces, radish, turnip, fennel, orange, sumac, feta	15
bbq pork rinds, alabama white sauce	8
pimento cheese, hot honey, husk pickles, benne cracker, chives	14
chicken liver toast, black walnut, muscadine, herbs, shiso *	15
beef tartare, black garlic, beef tallow, egg yolk jam, benne crackers	19

SUPPER

whole grilled florida snapper, summer squash, wakefield cabbage, fennel	65
south carolina swordfish, tiara rice, red pepper, butter beans, basil *	42
dry-aged duck, benne seed, carolina gold rice, okra, aji dulce *	45
north carolina bone-in pork, heirloom tomato, fairytale eggplant, shishito, peanut *	40
georgia shrimp, marsh hen mill grits, corn, vidalia onion, calabrian chili	39
brasstown striploin, shishito peppers, potato, zucchini *	55
16 oz dry aged hunter cattle ribeye, pomme fondant, 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