

Friday, October 24th, 2025

Savannah Georgia



CHILLED

|                                                                                      |        |
|--------------------------------------------------------------------------------------|--------|
| lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea) * | 23     |
| dressed oysters, salsa verde, radish (6 ea) *                                        | 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 |
| 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, apple, herbs, shiso *                    | 15 |
| bob woods' ham, fuji apple, smoked cheddar, black garlic, pecans, arugula * | 18 |
| 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, southern grains, 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, yukon gold, green beans, creme fraiche, black garlic jus *      | 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