

Monday, October 27th, 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
blue crab claws, benne miso, lemon kosho, bay	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
bob woods' ham, fuji apple, smoked cheddar, black garlic, pecans, arugula *	18

SUPPER

whole grilled florida snapper, summer squash, wakefield cabbage, fennel	65
south carolina swordfish, southern grains, red pepper, butter beans, basil	42
coal roasted chicken, benne seed, carolina gold rice, okra, aji dulce *	40
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

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