

Sunday, November 2nd, 2025

Savannah Georgia



Fried Chicken, Caviar & Champagne

our signature three piece fried chicken, ½ oz private label caviar, biscuits,
soft scrambled eggs, and half bottle of Bernard Lonclas champagne
\$99

SWEETS

pastry tower	15
french toast biscuits, poached pears, bavarian cream	13
spiced molasses cookie	3
death by chocolate cake	10

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
pimento cheese, chow-chow, biscuits	15
deviled pickled eggs, pickles*	12
potato wedges, truffle hollandaise	10
mixed greens, carrot, apple, fennel, maple miso dressing, benne	15

BRUNCH

husk cheeseburger, shaved onion, special sauce, potato wedges*	19
hot fried chicken, white lily biscuit, grits	21
frittata, short rib, fennel, onion, creme fraiche, arugula	19
carolina gold rice, fried egg, garlic, aleppo, sesame*	19
fried georgia shrimp, marsh hen mill grits, pimento cheese, apple salsa	24
chorizo, candy roaster 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