

Friday, November 14th, 2025

Savannah Georgia



CHILLED

lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea) *	23
dressed oysters, country ham, green peppercorn (6 ea) *	25
georgia peel and eat shrimp, white bbq sauce, husk old bay (½ lb)	21
paddle fish roe, house chips, sour cream & onion *	60
osetra caviar, house chips, sour cream & onion *	150/220

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
charcuterie, pickles, mustard, benne crackers *	20
beef tartare, black garlic, radish, aji dulce, egg yolk jam, benne crackers *	19

SUPPER

whole grilled florida snapper, summer squash, green cabbage, fennel	65
south carolina swordfish, tiara rice, red pepper, butter beans, basil *	42
georgia shrimp, marsh hen mill grits, corn, vidalia onion, calabrian chili	39
koji aged duck, benne seed, carolina gold rice, okra, aji dulce *	45
north carolina bone-in pork, heirloom squash, chili, rainwater shitake, chestnut *	42
brasstown striploin, appalachian gold, green beans, crème fraîche, black garlic jus *	55
dry aged brasstown ribeye, yukon gold, 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 Andrew Noye
Executive Chef Jacob Hammer

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Husk