

Friday, December 5th, 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
bluefin tuna, persimmon, hoshigaki, chili *	21
blue crab claws, benne miso, lemon kosho, bay	19
georgia peel and eat shrimp, white bbq sauce, husk old bay (½ lb)	21
tennessee paddle fish roe, house chips, sour cream & onion *	30/60
marshallberg royal osetra caviar, chips, sour cream & onion *	150

FIRST

pimento cheese, hot honey, husk pickles, benne cracker, chives	14
husk charcuterie, mustard, pickles, benne crackers	20
bbq pork rinds, alabama white sauce	8
better fresh lettuces, radish, turnip, fennel, satsuma, sumac, feta	15
country ham, apple, smoked cheddar, black garlic, pecans *	18
beef tartare, black garlic, radish, aji dulce, egg yolk jam, benne crackers *	19

SUPPER

heritage cheshire bone-in pork, heirloom squash, chili, rainwater shitake, chestnut *	42
georgia shrimp, red kuri squash, lemongrass, yuzu, marsh hen mill grits	39
south carolina swordfish, tiara rice, red pepper, butter beans, basil *	42
koji-aged duck, sunchoke, onion, black apple, walnut, umami caramel *	45
north carolina trout, hakerui turnip, fennel, toasted anson mills farro *	42
brasstown striploin, appalachian gold, pole beans, crème fraîche, black garlic jus *	55
dry aged brasstown ribeye, appalachian 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
jimmy red cornbread, honey butter	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