

Saturday, December 20th, 2025

Savannah Georgia



CHILLED

lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea) *	23
dressed oysters, radish, apple, tangerine (6 ea) *	25
georgia peel and eat shrimp, white bbq sauce, husk old bay (½ lb)	21
tuna, coconut, lemongrass, citrus, dark rum, gochujang *	23
sheepshead, pumpkin, yuzu, pepitas *	20
tennessee paddle fish roe, house chips, sour cream & onion *	60
marshallberg royal osetra caviar, chips, sour cream & onion *	150

FIRST

braised pork cheek, sea island red peas, red eye glaze	16
pimento cheese, hot honey, husk pickles, benne cracker, chives	14
better fresh lettuces, radish, turnip, fennel, satsuma, sumac, feta	15
beef tartare, black garlic, smoked egg yolk, radish, horseradish *	17
husk charcuterie, mustard, pickles, benne crackers	20
bbq pork rinds, alabama white sauce	8
country ham, apple, smoked cheddar, black garlic, pecans *	16

SUPPER

north carolina trout, hakurei turnip, fennel, toasted anson mills farro *	42
heritage cheshire bone-in pork, heirloom squash, chili, rainwater shitake, chestnut *	44
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
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, smoked ham hock, bourbon barrel aged soy	8
marsh hen mills grits, pickled squash, salsa macha	8
white lily biscuits, smoked black pepper	10
marsh hen mills 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