

Wednesday, December 24th, 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
flounder crudo, pumpkin, yuzu, pepitas *	20
tennessee paddle fish roe, house chips, sour cream & onion *	60
marshallberg osetra caviar, chips, sour cream & onion *	150/220

FIRST

whipped chevre, apple onion bacon jam, cheddar crackers, sunflower seed	17
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

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

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*