



SAVANNAH

EXECUTIVE CHEF JACOB HAMMER

GENERAL MANAGER ANDREW NOYE

01.08.26

Cocktails

- GOOD LUCK, BABE!, blanco tequila, raicilla, cranberry, rosemarry, lime, agave -17
- YUZU DEL SOL, Capurro pisco, yuzu, Giffard Cacao, vanilla - 18
- NOCTURNE, Bardstown Origin bourbon, coffee infused Casa Mariol vermut, Suze, orange peel - 22
- CHATHAM ARTILLERY PUNCH, brandy, bourbon, limoncello, sweet tea, allspice - 14
- POMME NOUVEAU, vodka, apple brandy, apricot liqueur, apple oleo, absinthe spritz- 16
- MENAGERIE, Dudognon Cognac, pear & orange liqueur, lemon, sugar, anise - 17

<i>Husk Old-Fashioned</i>	OLD FORESTER RYE, AMARO NARDINI, FINO SHERRY, CHOCOLATE, EMBERED SORGHUM	22
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Chilled

- LOWCOUNTRY OYSTERS, cocktail sauce, horseradish-peanut relish, husk vinegar (6ea)* - 23
- DRESSED OYSTERS, crème fraiche, caviar (6ea)* - 25
- GEORGIA PEEL & EAT SHRIMP, white bbq sauce, husk old bay (1/2lb) - 21
- CAVIAR, house chips, sour cream & onion* - 220
- TENNESSEE PADDLEFISH ROE, house chips, sour cream & onion* - 60
- YELLOWFIN TUNA, coconut, lemongrass, citrus, dark rum, gochujang* -23

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, feta, sumac - 15
- BEEF TARTARE, black garlic, smoked egg yolk, radish, horseradish* -17
- HUSK CHARCUTERIE, mustard, pickles, benne crackers - 21
- BBQ PORK RINDS, Alabama white sauce - 8
- BRAISED PORK CHEEKS, sea Island red peas, herbs, cornbread crumble -16

Supper

- DRY AGED BRASSTOWN RIBEYE, Appalachian gold, chimichurri, beef jus*- 150
- NORTH CAROLINA TROUT, hakurei turnip, fennel, toasted farro* - 40
- HERITAGE CHESHIRE BONE-IN-PORK, heirloom squash, chili, Rainwater shiitake, chestnut* - 44
- GEORGIA SHRIMP, blue hubbard squash, lemongrass, yuzu, Marsh Hen Mills grits - 39
- SOUTH CAROLINA SWORDFISH, tiara rice, red pepper, butter beans, basil* - 42
- COAL ROAST CHICKEN, sunchoke, onion, black apple, black walnut, umami caramel* - 40
- BRASSTOWN STRIPLOIN, Appalachian gold, pole beans, crème fraîche, black garlic jus* - 55

Share

- A COLLECTION OF SOUTHERN VEGETABLES - 28
- BRAISED COLLARD GREENS - 8
- MARSH HEN MILLS GRITS - 8
- WHITE LILY BISCUITS - 10

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