



SAVANNAH

EXECUTIVE CHEF JACOB HAMMER

GENERAL MANAGER ANDREW NOYE

02.08.26

Eye Openers

- HUSK BLOODY MARY, house-smoked cocktail onions -13
- HUSK MIMOSA, prosecco, orange juice, passionfruit, grapefruit bitters -13
- CAFE AGAVE, Lunazul reposado tequila, Cantera negra, Ancho Reyes, cold brew- 16
- TAKE IT EASY, a low ABV sparkling citrus refresher. Choice of lemon, lime, grapefruit- 12

<i>Fried Chicken & Caviar</i>	SIGNATURE THREE PIECE FRIED CHICKEN, 1/2 OZ PRIVATE LABEL CAVIAR, BISCUITS, SOFT SCRAMBLED EGGS & A HALF BOTTLE OF CHAMPAGNE	99
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Sweets

- PASTRY SELECTION, chocolate orange streusel danish, caramel blondie cheesecake -15
- RASPBERRY WHITE CHOCOLATE CHIP COOKIES - 3
- HUSHPUPIES, hibiscus honey butter - 13

First

- CAVIAR, house chips, sour cream & onion* - mkt
- DRESSED OYSTERS, cocktail sauce (6ea)* - 23
- WHITE LILY BISCUITS, country gravy - 13
- PIMENTO CHEESE, chow-chow, biscuits -15
- DEVEILED EGGS, pickles - 12
- MIXED GREENS, burnt garlic caesar, cucumber, seeds -16

Brunch

- HUSK CHEESEBURGER, shaved onion, special sauce, potato wedges*- 19
- HOT FRIED CHICKEN, White Lily biscuits, grits - 21
- GEORGIA SHRIMP, Marsh Hen Mills grits, chimichurri - 24
- CHORIZO SAUSAGE, local squash, peppers, egg, salsa cremosa, focaccia* - 21
- CAROLINA GOLD RICE CONGEE, fried egg, garlic, aleppo, sesame* - 21
- CHILAQUILES, fried egg, salsa verde, pickled onion, radish* - 22
- STEAK & EGG, Brasstown strip loin, egg, homefries, truffle hollandaise* - 35

Sides

- HASH BROWNS - 6
- SCRAMBLED EGGS - 6
- CANDIED BACON - 6
- MARSH HEN MILLS GRITS - 6

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