

Cocktails

- THE LYND, olive oil fat washed vodka, gin, red bay infused vermouth, celery, black pepper - 16
- ON A LIMB, Ford’s gin, Braulio, grapefruit, lime, Vegetal de Chartreuse, soda - 17
- YUZU DEL SOL, Capurro pisco, yuzu, Giffard cacao, vanilla - 18
- MENAGERIE, Dudognon Cognac, pear & orange liqueur, lemon, sugar, anise - 17
- PIÑA EXPRESS, raicilla, reposado tequila, pineapple tepache, warming spices - 17
- NOCTURNE, Bardstown Origin bourbon, coffee infused Casa Mariol vermut, Suze, orange peel - 20
- CHATHAM ARTILLERY PUNCH, brandy, bourbon, limoncello, sweet tea, allspice - 14

<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 fraîche, caviar (6ea)* - 25
- GEORGIA PEEL & EAT SHRIMP, white bbq sauce, Husk old bay (1/2lb) - 21
- MARSHALLBERG OSETRA CAVIAR, house chips, sour cream & onion* - 150
- TENNESSEE PADDLEFISH ROE, house chips, sour cream & onion* - 1/2 oz- 30, 1 oz- 60
- YELLOWFIN TUNA, coconut, lemongrass, citrus, dark rum, gochujang* -23

First

- PIMENTO CHEESE, hot honey, Husk pickles, benne cracker, chives - 14
- BETTER FRESH LETTUCES, radish, turnip, fennel, satsuma, feta, sumac - 15
- HUSK CHARCUTERIE, mustard, pickles, benne crackers - 21
- BEEF TARTARE, black garlic, smoked egg yolk, radish, horseradish* -17
- COUNTRY HAM, smoked cheddar, apple, black garlic, pecans* - 18
- BBQ PORK RINDS, white bbq sauce - 8
- WHIPPED CHEVRE, apple onion bacon jam, cheddar crackers, sunflower seed - 17

Supper

- DRY-AGED BRASSTOWN RIBEYE, Appalachian Gold, chimichurri, beef jus*- 150
- SUNBURST TROUT, hakurei turnip, fennel, toasted farro* - 41
- HERITAGE CHESHIRE BONE-IN-PORK, heirloom squash, chili, Rainwater shiitake, chestnut* - 44
- GEORGIA SHRIMP, andouille, red pepper, Worcestershire, spring onion, Marsh Hen Mills grits - 39
- NORTH CAROLINA STRIPED BASS, Tiara Rice, red pepper, butter beans, basil* - 42
- JOYCE FARMS DUCK, sunchoke, onion, black apple, black walnut, umami caramel - 45
- 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.



SAVANNAH

EXECUTIVE CHEF JACOB HAMMER

GENERAL MANAGER ANDREW NOYE

02.09.26