

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

43 BANANAS, Vida Mezcal, Blanco Tequila, Licor 43, Crème De Banane, Vanilla, Lime - 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

TENNESSEE PADDLEFISH ROE, House Chips, Sour Cream & Onion* - 60

MARSHALLBERG OSETRA CAVIAR, House Chips, Sour Cream & Onion* - 150

BIGEYE 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

CHICKEN LIVER, Mustard, Pickles, Benne Crackers - 16

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

ROASTED OYSTERS, Bone Marrow, Serrano, Biscuit Crumble (6ea)* - 25

WHIPPED CHEVRE, Apple Onion Bacon Jam, Cheddar Crackers, Sunflower Seed - 17

Supper

DRY-AGED BRASSTOWN RIBEYE, Yukon 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 - 40

RUSSO’S SHEEPSHEAD, Tiara Rice, Red Pepper, Butter Beans, Basil* - 42

JOYCE FARMS 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

MARSH HEN MILLS CORNBREAD - 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

02.22.26