

Eye Openers

- HUSK BLOODY MARY - 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

Fried Chicken & Caviar

SIGNATURE THREE PIECE FRIED CHICKEN,
1/2 OZ PRIVATE LABEL CAVIAR, BISCUITS,
SOFT SCRAMBLED EGGS & A HALF BOTTLE
OF CHAMPAGNE

99

Sweets

- PASTRY SELECTION, Strawberry Turnovers, Chocolate Cream Puffs - 15
- MARSHMALLOW SUGAR COOKIE - 3
- FRENCH TOAST, Bavarian Cream, Strawberries - 13

First

- CAVIAR, House Chips, Sour Cream & Onion* - mkt
- DRESSED OYSTERS, Cocktail Sauce (6ea)* - 23
- WHITE LILY BISCUITS, Country Gravy - 13
- HUMMUS, Iron & Clay Peas, Crudite, Benne Crackers - 16
- PIMENTO CHEESE, Chow-Chow, Biscuits -15
- DEVILED EGGS, Pickles - 12
- TRUFFLE WEDGES, Hollandaise - 12
- MIXED GREENS, Burnt Garlic Caesar, Cucumber, Seeds -16

Brunch

- HUSK CHEESEBURGER, Shaved Onion, Special Sauce, Potato Wedges*- 19
- SOFTSHELL CRAB SANDO, Orange Sauce, Chili Mayo, Pickles, Cucumbers, Lettuce - 28
- HOT FRIED CHICKEN, White Lily Biscuits, Grits - 21
- GEORGIA SHRIMP, Marsh Hen Mills Grits, Chimichurri - 25
- CAROLINA GOLD RICE CONGEE, Fried Egg, Spring Onion Kimchi* - 21
- CHORIZO SAUSAGE, Butternut Squash, Peppers, Salsa Verde, Foccacia - 21

Sides

- BACON - 6
- SCRAMBLED EGGS - 6
- MARSH HEN MILLS GRITS - 6
- HASHBROWNS - 8

*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

03.28.26