

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
- BIRD OF PARADISE, Strawberry Infused Tequila, Blanc Vermouth, Lime, Soda, Pink Peppercorn - 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
- GEORGIA PEEL & EAT SHRIMP, White BBQ Sauce, Husk Old Bay (1/2lb) - 21
- BIGEYE TUNA, Coconut, Lemongrass, Citrus, Dark Rum, Gochujang* - 23
- TENNESSEE PADDLEFISH ROE, House Chips, Sour Cream & Onion* - 30/60
- MARSHALLBERG OSETRA CAVIAR, House Chips, Sour Cream & Onion* - 150

First

- PIMENTO CHEESE, Hot Honey, Husk Pickles, Benne Cracker, Pork Rinds, Chives - 14
- BETTER FRESH LETTUCES, Radish, Cucumber, Feta, Sunflower Seed, Green Goddess - 15
- SPRING ONION SMOKED CHEDDAR HUSHPUPPIES, Herb Aioli - 14
- CHICKEN WINGS, Sumac, Fresno, Garlic, Parmesan - 15
- BEEF TARTARE, Black Garlic, Smoked Egg Yolk, Radish, Horseradish* -17
- COUNTRY HAM, Smoked Cheddar, Apple, Black Garlic, Pecans* - 18
- HUSK CHARCUTERIE, Mustard, Pickles, Benne Crackers - 20
- ROASTED OYSTERS, Basil Butter, Serrano Chili, Biscuit Crumble - 25

Supper

- BRASSTOWN RIBEYE, Red Potatos, Chimichurri, Beef Jus* - 150
- SOUTH CAROLINA FLOUNDER, Hakurei Turnip, Fennel, Toasted Farro* - 44
- HERITAGE CHESHIRE BONE-IN-PORK, Heirloom Squash, Chili, Rainwater Shiitake, Green Peanut* - 44
- GEORGIA SHRIMP, Andouille, Red Pepper, Worcestershire, Spring Onion, Marsh Hen Mills Grits - 39*
- RUSSO’S STRIPED BASS, English Peas, Snow Peas, Golden Beets, Spring Herbs* - 45
- JOYCE FARMS DUCK, Sunchoke, Onion, Apple, Black Walnut, Umami Caramel* - 45
- BRASSTOWN STRIPLOIN, Appalachian Gold, Spring Onion, Spruce, Bone Marrow* - 55

Share

- A COLLECTION OF SOUTHERN VEGETABLES - 28
- MARSH HEN MILLS GRITS - 8
- BRAISED COLLARD GREENS - 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

03.26.26