

Cocktails

- THE LYND, Olive Oil Fat Washed Vodka, Gin, Red Bay Infused Vermouth, Celery, Black Pepper - 16
- GARDEN RITUAL, Vodka, Centum Herbis, Aloe & Alpine Liqueurs, Lemon Balm, Charred Lemon - 15
- SWEET CAROLINA, Connption Navy Strength Gin, Benedictine, Grapefruit, Lemon, Cheerwine - 16
- TROPIC LINE, Cappuro Pisco, Novo Fogo Cachaça, Mastiha, Guava-Secco Syrup, Lime, Soda - 17
- BIRD OF PARADISE, Blanco Tequila, Lime Vermouth, Strawberry, Pink Peppercorn, Soda - 17
- THISTLE & RYE, Hibiscus Infused Old Forester Rye 100, Longleaf Alba Thistle, Lemon, Lavender - 16
- CHATHAM ARTILLERY PUNCH, Brandy, Bourbon, Limoncello, Sweet Tea, Allspice - 14

<i>Husk Old-Fashioned</i>	OLD FORESTER SIGNATURE 100 BOURBON, ITALICUS, CHINA-CHINA AMARO, GRAPEFRUIT	20
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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
- TENNESSEE PADDLEFISH ROE, House Chips, Sour Cream & Onion* - 30/60
- MARSHALLBERG OSETRA CAVIAR, House Chips, Sour Cream & Onion* - 150
- DRESSED OYSTER, Burnt Strawberry, Green Strawberry, Lime* - 25

First

- PIMENTO CHEESE, Hot Honey, Husk Pickles, Benne Cracker, Pork Rinds, Chives - 14
- LOCAL LETTUCES, Radish, Cucumber, Feta, Sunflower Seed, Green Goddess - 14
- SPRING ONION & SMOKED CHEDDAR HUSHPUPPIES, Herb Aioli - 15
- BRADFORD CANTELOUPE & COUNTRY HAM, Smoked Pecans, Whipped Goat Cheese - 18
- BEEF TARTARE, Black Garlic, Smoked Egg Yolk, Radish, Horseradish* -17
- HUSK CHARCUTERIE, Mustard, Pickles, Benne Crackers* - 20

Supper

- RUSSO’S SCALLOPS, Leeks, Aparagus. Mushrooms* - 48
- JOYCE FARMS CHICKEN, Sunflower, Smoked Parsnip, Green Allium, Fermented Green Tomato* - 38
- CAROLINA FLOUNDER, Tomato, Squash, Black Garlic, Chili* - 46
- GEORGIA SHRIMP, Andouille, Red Pepper, Worcestershire, Spring Onion, Marsh Hen Mills Grits - 39
- BRASSTOWN STRIPLOIN, Gold Potatoes, Spring Onion, Spruce, Bone Marrow* - 55
- HERITAGE CHESHIRE BONE-IN-PORK, Corn, Field Peas, Salsa Verde, Bacon Jam* - 46
- BRASSTOWN RIBEYE, Chives, Beef Jus* - 120

Share

- A COLLECTION OF SOUTHERN VEGETABLES - 28
- BRAISED COLLARDS - 8
- MARSH HEN MILLS GRITS - 8
- WHITE LILY BISCUITS - 10
- TALLOW POTATOES, Bleu Cheese Crema - 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

05.23.26