

HAPPY ANNIVERSARY!

Cocktails

GARDEN RITUAL, Vodka, Centum Herbis, Aloe & Alpine Liqueurs, Lemon Balm, Charred Lemon - 15
SWEET CAROLINA, Conniption 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

Husk Old-Fashioned

OLD FORESTER SIGNATURE 100 BOURBON,
ITALICUS, CHINA-CHINA AMARO, GRAPEFRUIT

20

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
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
CHICKEN LIVER PATE, Mustard, Blueberry, Elderflower, Benne Crackers - 15

Supper

RUSSO'S SCALLOPS, Leeks, Asparagus. Mushrooms* - 48
JOYCE FARMS CHICKEN, Sunflower, Smoked Parsnip, Green Allium, Fermented Green Tomato - 38
CAROLINA SWORDFISH, 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, Beef Jus* - 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.

Husk

SAVANNAH

EXECUTIVE CHEF JACOB HAMMER

GENERAL MANAGER ANDREW NOYE

06.01.26