

# Cocktails

- GARDEN RITUAL, Vodka, Centum Herbis, Aloe & Alpine Liqueurs, Lemon Balm, Charred Lemon - 15
- FAIRLANE, Ford’s Gin, Fino Sherry, Crème de Melon, Tarragon, Olive - 17
- TROPIC LINE, Cappuro Pisco, Novo Fogo Cachaça, Mastiha, Guava-Secco Syrup, Lime, Soda - 17
- SAGE ADVICE, Blanco & Reposado Tequilas, Mandarino, Blackberry, Sage, Lemon, Bitter Spritz- 16
- THISTLE & RYE, Hibiscus Infused Old Forester Rye 100, Longleaf Alba Thistle, Lemon, Lavender - 16
- CHATHAM ARTILLERY PUNCH, Brandy, Bourbon, Limoncello, Sweet Tea, Allspice - 14
- SUMMER IN MANHATTAN, Dudognon Cognac, Old Forester Rye, Cocchi Rosa, Bitters, Cherry - 19

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| <i>Husk Old-Fashioned</i> | OLD FORESTER SIGNATURE 100 RYE, PEACH,<br>DRAMBUIE, ST. GERMAIN, LEMON | 20 |
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# First

- LOWCOUNTRY OYSTERS, Cocktail Sauce, Horseradish-Peanut Relish, Husk Vinegar (6ea)\* - 23
- GEORGIA PEEL & EAT SHRIMP, White BBQ Sauce, Husk Old Bay (1/2lb) - 21
- DRESSED OYSTER, Bradford’s Watermelon, Sunflower, Serrano\* - 25
- TENNESSEE PADDLEFISH ROE, House Chips, Sour Cream & Onion\* - 30/60
- MARSHALLBERG OSETRA CAVIAR, House Chips, Sour Cream & Onion\* - 150
- CHICKEN LIVER PATE, Mustard, Figs, Honey, Benne Crackers - 15
- 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
- CANTELOUPE & COUNTRY HAM, Smoked Pecans, Whipped Goat Cheese - 18
- BEEF TARTARE, Black Garlic, Smoked Egg Yolk, Mushroom, Sourdough\* -17
- FRIED PORK RIBS, Peach, Habanero, Onion, Mint, Cucumber - 18

# Supper

- JOYCE FARMS CHICKEN, Peanut, Pee Dee Sweet Potatoes, Jimmy Nardello - 38
- RUSSO’S SWORDFISH, Tomato, Squash, Black Garlic, Chili\* - 48
- CAROLINA TILEFISH, Carolina Gold Rice, Okra, Peppers, Country Ham XO - 48
- GEORGIA SHRIMP, Gumbo Z’Herbes, Marsh Hen Mill Grits, Jalapeno, Summer Greens - 39
- BRASSTOWN CATTLE STRIPLOIN, Gold Potatoes, Spring Onion, Spruce, Bone Marrow\* - 55
- HERITAGE CHESHIRE BONE-IN-PORK, Corn, Field Peas, Salsa Verde, Bacon Jam\* - 46
- NORTH CAROLINA DRY-AGED RIBEYE, Chives, Beef Jus\* - 120

# Share

- A COLLECTION OF SOUTHERN VEGETABLES - 28
- MARSH HEN MILLS GRITS - 8
- BRAISED COLLARDS - 8
- CAROLINA GOLD RICE - 8
- TALLOW POTATOES, Bleu Cheese Crema, Chives - 10
- WHITE LILY BISCUITS - 7

\*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

07.30.26