



SAVANNAH

EXECUTIVE CHEF JACOB HAMMER

GENERAL MANAGER ANDREW NOYE

08.16.26

Non-Alcoholic

HUSK PEACH LEMONADE, Mint, Basil - 7

FRESH GRAPEFRUIT JUICE - 5

COLDBREW - 6

Eye Openers

HUSK BLOODY MARY - 13

HUSK MIMOSA, Prosecco, Orange Juice, Passionfruit, Grapefruit Bitters - 13

PEACH SPIKED LEMONADE, Mint, Basil, Choice of Vodka, Gin, Rum, or Tequila - 14

CAFE AGAVE, Lunazul Reposado Tequila, Cantera Negra, Ancho Reyes, Cold Brew- 16

<i>Husk Grand Mimosa</i>	BOTTLE OF GIUSEPPE & LUIGI PROSECCO WITH CHOICE OF THREE JUICES. ASK YOUR SERVER FOR TODAY’S SELECTIONS.	77
<i>Fried Chicken & Caviar</i>	SIGNATURE THREE PIECE FRIED CHICKEN, 1/2 OZ PRIVATE LABEL CAVIAR, BISCUITS, SOFT SCRAMBLED EGGS & A HALF BOTTLE OF CHAMPAGNE	99

Sweets

PEACH SCONE, Schuler Farm Peaches - 6

CHOCOLATE CHIP GRAHM CRACKER COOKIE - 3

YOGURT PARFAIT, Blueberries, Seeded Granola - 8

PANCAKE, Cheerwine, Dolce de Leche, Coosaw Farms Plums, Pecans - 10

First

CAVIAR, Chips, Sour Cream & Onion* - mkt

DRESSED BIRD ISLAND OYSTERS, Nuoc Cham(6ea)* - 23

WHITE LILY BISCUITS, Country Gravy - 13

FLOUNDER PRESSE, Hot Sauce Aioli, BnB Pickles - 10

PIMENTO CHEESE, Chow-Chow, Biscuits - 15

DEVILED EGGS, Storey Farm Egg, Red Curry, Benne, Chive -15

PEACH & TOMATO, Whippoorwill’s Arugula, Schuler Farm Peaches, Bradford Farm Tomatoes, Feta, Olive, Dukah - 16

Brunch

HUSK CHEESEBURGER, Brasstown Beef, Onions, Special Sauce, Potato Wedges* - 19

HOT FRIED CHICKEN, White Lily Biscuits, Grits* - 21

GEORGIA SHRIMP GUMBO, Marsh Hen Mill Grits, Okra Chips - 25

CAROLINA GOLD RICE CONGEE, Storey Farm Egg, Meadow Garlic Chili Crisp* - 22

GRILLED CHEESE, Brioche, Bradford Farm Tomatoes, Bacon, Sweet Water Cheddar, Tomato Mayo, - 18

Sides

BACON - 6

STOREY FARMS SCRAMBLED EGGS - 7

MARSH HEN MILL GRITS - 6

FLORIDA GRAPEFRUIT BRULEE - 4

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.