



SAVANNAH

EXECUTIVE CHEF JACOB HAMMER

GENERAL MANAGER ANDREW NOYE

08.09.26

Eye Openers

- HUSK BLOODY MARY - 13
- HUSK MIMOSA, Prosecco, Orange Juice, Passionfruit, Grapefruit Bitters - 13
- STRAWBERRY SPIKED LEMONADE, Mint, Basil, Choice of Vodka, Gin, Rum, or Tequila - 14
- CAFE AGAVE, Lunazul Reposado Tequila, Cantera Negra, Ancho Reyes, Cold Brew- 16

Non-Alcoholic

- HUSK STRAWBERRY LEMONADE, Mint, Basil-7
- FRESH GRAPEFRUIT JUICE-5

<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
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Sweets

- MELON CHEESECAKE, Bradford Cantaloupe, Chantilly, Honey - 6
- STRAWBERRY LEMON WHITE CHOCOLATE COOKIE - 3
- YOGURT PARFAIT, Blueberries, Seeded Granola - 8
- PANCAKE, Cheerwine, Condensed Milk, 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
- PIMENTO CHEESE, Chow-Chow, Biscuits - 15
- DEVILED EGGS, Storey Farm Egg, Red Curry, Benne, Chive -12
- 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
- FLOUNDER CAESER, Romaine, Burnt Garlic Caesar, Forks Farm Parmesan, Radish, Sunflower Seed - 20
- 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.