

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 - 15
- SAGE ADVICE, Blanco & Reposado Tequilas, Mandarino, Blackberry, Sage, Lemon, Bitter Spritz- 16
- CHATHAM ARTILLERY PUNCH, Brandy, Bourbon, Limoncello, Sweet Tea, Allspice - 14
- SUMMER IN MANHATTAN, Dudognon Cognac, Old Forester Rye, Cocchi Rosa, Bitters, Cherry - 19

<i>Husk Old-Fashioned</i>	BARDSTOWN ORIGIN BOURBON, TAWNY PORT CORDIAL, CINNAMON, BITTERS, LEMON TWIST	20
---------------------------	--	----

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
- PIMENTO CHEESE, Hot Honey, Husk Pickles, Benne Cracker, Pork Rinds, Chives - 14
- SEAFOOD BOUDIN, Tiara Rice, Trinity, Aji Dulce- 16
- RED OAK LETTUCE, Radish, Cucumber, Feta, Sunflower Seed, Green Goddess - 14
- SPRING ONION & SMOKED CHEDDAR HUSHPUPPIES, Herb Aioli - 15
- BLUE HUBBARD SQUASH SOUP, Spicy Pepitas, Tarragon - 14
- COUNTRY HAM, Muscadine, Pickled Jalapeños, Whipped Goat Cheese, Pecans - 18
- BEEF TARTARE, Black Garlic, Smoked Egg Yolk, Mushroom, Sourdough * -17
- CHICKEN LIVER PATE, Mustard, Muscadine, Honey, Benne Crackers - 15
- FRIED PORK RIBS, Cherry Plum, Toasted Benne, Basil - 18

Supper

- RUSSO’S SWORDFISH, Tomato, Squash, Black Garlic, Chili * - 48
- FLORIDA TRIPLE TAIL, Carolina Gold Rice, Okra, Peppers, Country Ham XO - 50
- GEORGIA SHRIMP, Gumbo Z’Herbes, Marsh Hen Mill Grits, Jalapeno, Summer Greens - 39
- JOYCE FARMS CHICKEN, Peanut, Pee Dee Sweet Potatoes, Cowhorn Peppers - 39
- BRASSTOWN STRIPLOIN, Fairytale Eggplant, Charred Onion, Black Garlic * - 55
- HERITAGE CHESHIRE BONE-IN-PORK, Corn, Field Peas, Salsa Verde, Bacon Jam* - 46
- NORTH CAROLINA DRY-AGED RIBEYE, Tallow Herb Butter, Peppercorn Jus * - 120

Share

- A COLLECTION OF SOUTHERN VEGETABLES - 28
- MARSH HEN MILL GRITS, Tennessee Cheese, Hot Sauce - 8
- CAROLINA GOLD RICE, Herbs, Butter, Lemon - 8
- TALLOW POTATOES, Bleu Cheese Crema, Chives - 10
- BRAISED WAKEFIELD CABBAGE, Aleppo, Cider Vinegar - 10
- WHITE LILY BISCUITS, Salted Butter - 7
- HEIRLOOM CORNBREAD, Jimmy Red & Yellow Dent, Salted Butter - 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

09.18.26