

Cocktails

- CORNUCOPIA, St. George Green Chile Vodka, CCBC Sapelo Aperitivo, Lemon, Rosemary - 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
- THE PRALINE QUARTER, Butter Pecan Infused Rye, Cognac, Sweet Vermouth, Benedictine - 18

<i>Husk Old-Fashioned</i>	BARDSTOWN ORIGIN BOURBON, TAWNY PORT CORDIAL, CINNAMON, BITTERS, LEMON TWIST	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 OYSTERS, Pumpkin Seed, Miso, Green Onion (6 ea) * - 25
- TENNESSEE PADDLEFISH ROE, House Chips, Sour Cream & Onion* - 30/60
- MARSHALLBERG OSETRA CAVIAR, House Chips, Sour Cream & Onion * - 150
- TEMPURA FRIED CRAB CLAWS, Benne Miso Aioli- 21
- KOGINUT SQUASH BISQUE, Spicy Pepitas, Black Garlic, Deer Tongue Leaf- 14
- PIMENTO CHEESE, Hot Honey, Husk Pickles, Benne Cracker, Pork Rinds, Chives - 14
- PIG EAR LETTUCE WRAPS, Bibb Lettuce, Bleu Cheese, Pickled Carrot, Bacon Fat Buffalo - 14
- LOCAL LETTUCES, Radish, Cucumber, Feta, Sunflower Seed, Green Goddess - 14
- GREEN ONION & SMOKED CHEDDAR HUSHPUPPIES, Herb Aioli - 15
- LADY EDISON HAM, Muscadine, Pickled Jalapeños, Whipped Goat Cheese, Pecans - 18
- BEEF TARTARE, Black Garlic, Smoked Egg Yolk, Mushroom, Sourdough * -17
- FRIED PORK RIBS, Fermented Plum BBQ, Black Walnut - 18

Supper

- GEORGIA SHRIMP, Marsh Hen Mill Grits, Pumpkin, Turnip, Fennel, Chili Crunch - 39
- TRIPLE TAIL, Carolina Gold Rice, Okra, Peppers, Country Ham XO* - 50
- RUSSO’S SWORDFISH, Cauliflower, Green Beans, Mustard, Mustard Greens* - 48
- JOYCE FARMS CHICKEN, Peanut, Pee Dee Sweet Potatoes, Jimmy Nardello Peppers - 39
- BRASSTOWN STRIPLOIN, 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
- WHITE LILY BISCUITS, Salted Butter - 7
- BRAISED FALL CABBAGE, Aleppo, Cider Vinegar - 10
- 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

10.24.26