Cocktails

CORNUCOPIA, St. George Green Chile Vodka, CCBC Sapelo Aperitivo, Lemon, Rosemary - 15

FAIRLANE, Ford's Gin, Fino Sherry, Créme de Melon, Tarragon, Olive - 15

POTION # 9, Blanco Tequila, Hibiscus, Piment d'Espelette Liqueur, Lime, Chocolate Bitters, Tajin- 14

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

Husk Old-Fashioned	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 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

PIMENTO CHEESE, Hot Honey, Husk Pickles, Benne Cracker, Pork Rinds, Chives - 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

KOGINUT SQUASH BISQUE, Spicy Pepitas, Black Garlic, Deer Tongue Leaf- 14

PIG EAR LETTUCE WRAPS, Bibb Lettuce, Bleu Cheese, Pickled Carrot, Bacon Fat Buffalo - 14

TEMPURA FRIED BLUE CRAB CLAWS, Benne Miso Aioli- 21

Supper

GEORGIA SHRIMP, Marsh Hen Mill Grits, Pumpkin, Turnip, Fennel, Chili Crunch - 39

FL TRIPLE TAIL, Carolina Gold Rice, Okra, Peppers, Country Ham XO* - 50

MARKET FISH, 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.

Husk® SAVANNAH

EXECUTIVE CHEF JACOB HAMMER

GENERAL MANAGER ANDREW NOYE

10.30.26