Cocktails

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

DEMETER, Ford's Gin, Campari, Cranberry, Fall Spices, Prosecco, Soda - 16

MOURNING DOVE, Blanco & Reposado Tequila, Alpine Liqueur, Blood Orange, Lemon & Black Salt - 18

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, Country Ham XO (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

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

GREEN ONION & SMOKED CHEDDAR HUSHPUPPIES, Herb Aioli - 15

LADY EDISON HAM, Beet, Whipped Goat Cheese, Satsuma, Sunchoke - 18

BEEF TARTARE, Black Garlic, Smoked Egg Yolk, Mushroom, Sourdough * - 17

BLUE HUBBARD SQUASH BISQUE, Pepita, Delicata Squash, Deer Tongue Leaf - 14

OXTAIL & RICOTTA DUMPLINGS, Argula, Puffed Tendon - 20

DEVILED EGGS, Storey Farm Egg, Red Curry, Benne, Chive, Paddlefish Roe -18

CHICKEN LIVER PATE, Persimmon, Mustard, Benne Crackers - 15

FRIED PORK RIBS, Roasted Apple BBQ, Arugula, Black Walnut - 18

Supper

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

RUSSO'S SHEEPSHEAD, Hakurei Turnip, Kilt Greens, Benne Seed, Ham Broth* - 50

NORTH CAROLINA SPECKLED TROUT, Cauliflower, Long Beans, Mustard, Mustard Greens* - 48

BRASSTOWN STRIPLOIN, Eggplant, Charred Onion, Black Garlic * - 55

JOYCE FARMS POULET ROUGE, Midlins, Smoked Chicken, Brown Butter Jus - 43

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

TALLOW POTATOES, Bleu Cheese Crema, Chives - 10

CAROLINA GOLD RICE, Herbs, Butter, Lemon - 8

BRAISED CABBAGE, Apple Cider Vinegar, Onion - 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.

Husk® SAVANNAH

EXECUTIVE CHEF JACOB HAMMER

GENERAL MANAGER ANDREW NOYE

11.27.26