

Sunday, November 17th, 2024

Savannah Georgia



CHILLED

lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea)*	23
dressed salt bomb oysters, fresno pepper, allium, lime (6 ea)*	25
osetra caviar, house chips, sour cream & onion*	mkt
peel and eat shrimp, white bbq sauce, husk old bay (½ lb)*	21
yellowfin tuna tartare, tomato, horseradish, mustard, fingerling potato, egg*	25
georgia beef tartare, smoked beef xo, tallow aioli, pickled okra, baguette*	22

FIRST

local lettuces, peppers, asher blue, pumpkin seed, citrus	15
pimento cheese, benne crackers, pork rinds, husk pickles, chili, sunflower seed	14
smoked pork pâté, country mustard, pickled turnip	16
lady edison ham, persimmon, upland cress, benne cracker	18

SUPPER

hunter cattle pork, bradford sweet potato, muscadine, cocoa nib, aleppo*	38
georgia cobia, banana pepper, bradford collards, chimichurri	39
south carolina swordfish, candy roaster squash, farro, pumpkin seed	37
husk hot fried chicken, hearth roasted broccoli, carolina gold rice grits	32
châtel farm's beef, wakefield cabbage, forx farm parmesan, baked potato jus*	47

SHARE

a plate of southern vegetables	28
sixby parker house rolls, benne	10
white lily biscuits, smoked black pepper	10

Executive Chef  
Jacob Hammer

General Manager  
Jessica Helft

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Husk