

Sunday, March 24th, 2024

Charleston S. Carolina



EYE OPENERS & BRUNCH BOTTLES

Bloody Mary		14
Husk Bloody Mary Mix, Country Ham, House Made Pickles		
Mimosa		14
Freshly Pressed Orange Juice, Blended Family Peach, Sparkling Wine		
Brooks	<i>Pinot Noir (Rosé)</i>	64
Willamette Valley, OR, 2022		
Jo Landron	<i>Pinot Noir (Sparkling Rosé)</i>	72
VMQ, Loire, France, NV		

Happy Anniversary!

FIRST

Hummingbird Cake, Pecan, Pineapple, Cream Cheese	9
White Lily Buttermilk Biscuits & Sausage Gravy	12
Oatmeal Griddle Cakes, Spiced Sorghum Butter	14
Broadbent Country Ham, Pimento Cheese, B&B Pickles, Biscuits	19
Beet Salad, Winter Greens, Peanut Thousand Island, Asparagus, Horseradish	16
Buttermilk Donuts, Strawberry, Lavender	10
Smoked White Fish Dip, "Pappy" Smoked Trout Roe, Benne Cracker	14
Joyce Farms Chicken Wings, Maple Chili, Scallion	14

BRUNCH

Fried Chicken, B&B Pickles, Green Garlic Alabama White Sauce	23
Shrimp & Grits, Mustard Cream, Bradford Collard Greens	25
Story Farms Omelette, Embered Mushrooms & Onion, Boursin, Field Greens	26
Fried Rice, Beef Short Rib, Cabbage, Fried Egg*, Chili Crisp	27
Bacon, Egg & Cheese, Kaiser Roll, Lettuce	20
HUSK Cheeseburger, Fries	22

SIDES

Broadbent Peppered Bacon	8
Husk Cheddar Grits	7
Buttermilk Biscuit and Muscadine Jelly	5

General Manager
Steven Chandler

Executive Chef
Ray England

* May be served raw or undercooked, regarding the safety of these items, written information is available on request.

