

Sunday, June 9th, 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		

FIRST

Zucchini Bread, Cream Cheese Frosting, Lemon	7
Donuts, Peach, Powdered Sugar	10
Dutch Baby, Strawberry	14
Smoked Fish Dip, Trout Roe, Pickled Onion, Everything Crackers	16
White Lily Buttermilk Biscuits & Sausage Gravy	12
Broadbent Country Ham, Pimento Cheese, B&B Pickles, Biscuits	19
Field Greens, Kohlrabi, Cucumber, Zucchini, Buttermilk Ranch, Bread Crumb	16
Peaches, Tomatoes, Ricotta, Cinnamon Basil, Saba	13

BRUNCH

Fried Chicken, B&B Pickles, Alabama White Sauce, Buttermilk Biscuit	24
New Orleans Style Barbeque Shrimp & Grits, Bradford Collard Greens	25
Story Farms Omelette, Squash, Eggplant, Roasted Tomato Boursin, Field Greens	26
Fried Rice, Beef Short Rib, Cabbage, Fried Egg*, Chili Crisp	27
Crispy Fish Sandwich, Shredded Cabbage, Tartar Sauce, French Fries	26
Bacon, Egg & Cheese, English Muffin, Chili Mayo, Fries	20
HUSK Cheeseburger, Fries	23

SIDES

Broadbent Peppered Bacon	8
Husk Cheddar Grits	7
Buttermilk Biscuit and Strawberry Jam	5

General Manager
David Fluharty

Executive Chef
Ray England

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

