

Sunday, July 21st, 2024

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		
Schödl "Pet Naturel"	<i>Gruner Veltliner, Weissburgunder, Riesling</i>	60
Loidesthal, Austria, 2021		

FIRST

Peach Hand Pie, Buttermilk Glaze	8
Oat Griddle Cake, Sorghum Butter, Powdered Sugar	12
White Lily Buttermilk Biscuits & Sausage Gravy	12
Broadbent Country Ham, Pimento Cheese, B&B Pickles, Biscuits	20
Lima Bean Hummus, Everything Spice, Taro Chip	13
Peaches, Tomatoes, Ricotta, Goat Cheese, Basil, Saba	14
Smoked Fish Dip, Trout Roe, Pickled Red Onion, Chicken Biscuit Cracker	16

BRUNCH

Fried Chicken, House Pickles, Alabama White Sauce, Buttermilk Biscuit	24
Shrimp & Grits, Étouffé, Bradford Collard Greens	25
Story Farms Omelette, Squash, Zucchini, Roasted Tomato Boursin	26
Short Rib Hash, Fried Egg*, Potato, Cabbage, Peppers, Mushroom, Chili Crisp	27
Bacon, Egg & Cheese, English Muffin, Chili Mayo, Fries	20
HUSK Cheeseburger, Fries	23

SIDES

Broadbent Pepper Bacon	8
Husk Cheddar Grits	7
Buttermilk Biscuits and Peach Jam	6

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.

