



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	
Schödl "Pet Naturel"	<i>Gruner Veltliner, Weissburgunder, Riesling</i>	60
	Loidesthal, Austria, 2021	
Domaine Guiberteau	<i>Cabernet Franc (Rose)</i>	60
	Saumur, Loire, France, 2023	

FIRST

Storey Farms Deviled Eggs, Horseradish Pickles, Dill, Trout Roe	13
Apple Hand Pie, Buttermilk Glaze	8
Preserved Fig Bread Pudding, Cinnamon Pecans, Honey	9
White Lily Buttermilk Biscuits & Redeye Gravy	12
Hushpuppies, Sorghum Butter, Tomato Marmalade	10
Field Green Caesar, Biscuit Crumble, Forx Farm Parmesan	14
Smoked Fish Dip, Potato Chips, Pickled Onion, Herbs	16
Broadbent Country Ham, Pimento Cheese, B&B Pickles, Biscuits	20

BRUNCH

Fried Chicken, House Pickles, Alabama White Sauce, Buttermilk Biscuit	24
Shrimp & Grits, Lowcountry Succotash, Stewed Tomatoes, Bradford Collard Greens	25
Story Farms Omelette, Squash, Zucchini, Roasted Tomato Boursin	26
Short Rib Dirty Rice, Fried Egg*, Holy Trinity, Chili Crisp	27
Pork Pastrami, Egg*, Gruyère, English Muffin, Peanut 1000 Island, Fries	22
Carolina BBQ Pork, Carolina Gold Rice, Cabbage Slaw, Fried Egg*	24
HUSK Cheeseburger, Fries	23

SIDES

Broadbent Pepper Bacon	8
Braised Bradford Collards	9
Husk Cheddar Grits	7
Buttermilk Biscuit and Fig Jam	4

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.

