

Sunday, October 20th, 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		
Sangria		16
House Infused Brandy, Malbec, Cocchi Torino, Citrus, Fall Spices		
Franck Besson	<i>Gamay (Sparkling Rose)</i>	72
Beaujolais, 2022		
Domaine Guiberteau	<i>Cabernet Franc (Rose)</i>	60
Saumur, Loire, France, 2023		

FIRST

Storey Farms Deviled Eggs, Horseradish Pickles, Dill, Trout Roe	13
Oat Griddle Cakes, Pumpkin Spice Butter	12
Butternut Bread Pudding, Maple Glaze, Praline	9
White Lily Buttermilk Biscuits & Sausage Gravy	12
Field Green Caesar, Biscuit Crumble, Forx Farm Parmesan	14
Whipped Nettle Cheese, Sourdough, Radish, Apple Cider Gastrique	16
Bob Woods Country Ham, Pimento Cheese, B&B Pickles, Biscuits	20

BRUNCH

Fried Chicken, House Pickles, Alabama White Sauce, Buttermilk Biscuit	24
Shrimp & Grits, Cherry Tomatoes, Corn, Mustard Cream, Collards	25
Storey Farms Omelette, Mushroom, Onion, Smoked Cheddar Boursin	26
Alligator Gumbo, Okra, Peppers, Onions, Carolina Gold Rice	26
Short Rib Dirty Rice, Fried Egg*, Holy Trinity, Chili Crisp	27
Pork Pastrami, Egg*, Gruyère, English Muffin, Peanut 1000 Island, Fries	23
NC Pork Steak, Two Eggs*, Hashbrowns, Red Eye Gravy	28
HUSK Cheeseburger, Fries	23

SIDES

Broadbent Pepper Bacon	8
Husk Cheddar Grits	7
Buttermilk Biscuits and Tomato Marmalade	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.

Husk