

Sunday, October 6th, 2024

Charleston  S.Carolina

**EYE OPENERS & BRUNCH BOTTLES**

<b>Bloody Mary</b>		14
Husk Bloody Mary Mix, Country Ham, House Made Pickles		
<b>Mimosa</b>		14
Freshly Pressed Orange Juice, Blended Family Peach, Sparkling Wine		
<b>Domaine Gruhier</b>	<i>Pinot Noir, Chardonnay (Sparkling Rose)</i>	72
Tonerre, Bourgogne, 2020		
<b>Domaine Guiberteau</b>	<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 Butter	12
Sweet Potato Bread Pudding, Maple Glaze, Candied Pecans	9
White Lily Buttermilk Biscuits & Sausage Gravy	12
Field Green Caesar, Biscuit Crumble, Forx Farm Parmesan	14
Smoked Fish Dip, Sourdough, Pickled Onion, Herbs	16
Broadbent Country Ham, Pimento Cheese, B&B Pickles, Biscuits	20
Pickled Peanut Hummus, Crudite, Taro Chips	13

**BRUNCH**

Fried Chicken, House Pickles, Alabama White Sauce, Buttermilk Biscuit	24
Shrimp & Grits, Tarragon Mustard Cream, Collards	25
Storey Farms Omelette, Zucchini, Squash, Onion, Smoked Cheddar Boursin	26
Short Rib Dirty Rice, Fried Egg*, Holy Trinity, Chili Crisp	27
Pork Pastrami, Egg*, Gruyère, English Muffin, Peanut 1000 Island, Fries	23
GA Pork Chop, 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.

