

Sunday, February 2nd, 2025

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		
Irish Coffee		14
Sazerac Rye, Sorghum Syrup, Lightly Whipped Cream, Nutmeg		
Franck Besson	<i>Gamay (Sparkling Rose)</i>	72
Beaujolais, France, 2022		

FIRST

Storey Farms Deviled Eggs, Smoked Trout Roe, Pickles, Dill	14
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
Broadbent Country Ham, Pimento Cheese, B&B Pickles, Biscuits	21

BRUNCH

Fried Chicken, Pickles, Alabama White Sauce, Buttermilk Biscuit	24
Shrimp & Grits, Mustard Cream, Collards	26
Storey Farms Omelette, Mushroom, Onion, Herbed Boursin	26
Short Rib Dirty Rice, Fried Egg*, Holy Trinity, Chili Crisp	27
Sausage, Egg*, Cheese, English Muffin, Maple Mustard, Fries	23
NC Pork Steak, Two Eggs*, Hashbrown, Red Eye Gravy	26
HUSK Cheeseburger, Fries	23

SIDES

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

