

Sunday, March 9th, 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		
Franck Besson	<i>Gamay (Sparkling Rose)</i>	72
Beaujolais, France, 2022		
Domaine D'Olivette	<i>Mourvedre, Grenache, Cinsault(Rose)</i>	68
Bandol, Provence, France, 2022		

FIRST

Storey Farms Deviled Eggs, Bacon Jam, Calvander, Jalapeno	15
Oat Griddle Cakes, Pumpkin Spice Butter	12
Cruller, Poppy Seed Icing, Citrus Cream Cheese Frosting	10
White Lily Buttermilk Biscuits & Sausage Gravy	12
Field Green Caesar, Biscuit Crumble, Forx Farm Parmesan	16
Rabbit Gumbo Empanadas, Romesco Crema	18
Broadbent Country Ham, Pimento Cheese, B&B Pickles, Biscuits	23

BRUNCH

Storey Farms Omelette, Mushroom, Onion, Herbed Boursin	26
Blackened Diver Scallops, Carrot, Potatoes, Hazelnuts	44
Shrimp & Grits, Mustard Cream, Collards	29
Fried Chicken, Pickles, Citrus Chamomile Honey, Buttermilk Biscuit	24
Sausage, Egg*, Cheese, English Muffin, Maple Mustard, Fries	23
GA Pork Chop, Two Eggs*, Hashbrown, Red Eye Gravy	31
Short Rib Dirty Rice, Fried Egg*, Holy Trinity, Chili Crisp	27
HUSK Cheeseburger, Fries	24

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.

