

The Bar & Patio at Husk
Tuesday, April 15th, 2025

Charleston  S.Carolina

Salinity

OYSTERS

Core Sounders* - Pamlico Sound, NC	<i>medium</i>	3.50 per
Green Gills Jewels* - Top Sail, NC	<i>high</i>	3.50 per

HAM

Broadbent Country Ham - Kuttawa, KY	<i>medium</i>	9/oz
Col. Newsom Country Ham - Princeton, KY	<i>high</i>	9/oz
The Hamery Ham - Murfreesboro, TN	<i>low</i>	9/oz
Add Pimento Cheese and Parkerhouse Rolls		12

SHAREABLE

Half Pound Cocktail Shrimp, Comeback & Cocktail Sauce, Lemon	19
Field Greens Salad, Buttermilk Ranch, Carrot, Radish, Fennel, Biscuit Crumble	15
Shrimp, Lettuce Wrap, Chili Crisp, Tempura Crunch	18
Hot Crab & Collard Dip, Herb Focaccia	16
B.E.C. Egg Salad Sando	14
Fried Pork Ribs, Alabama White Sauce, Benne Seeds	20

SUPPER

Softshell Crab Sandwich, Shredded Lettuce, Green Tomato, Creole Aioli, Fries	32
HUSK Cheeseburger with Fries	24
Fried Catfish, Collard Greens, Dirty Rice, Comeback Sauce	30
Joyce Farms Chicken, Cheddar Grits, Salsa Verde, Asparagus	31
GA Pork Chop, Heirloom Braised Beans, Fennel Salad	34
Steak Au Poivre, Oyster Mushrooms, Fries	39

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