

Saturday, May 10th, 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	
Arnaut Lambert	59
Cremant de Loire, France, NV <i>Cabernet Franc (Sparkling Rose)</i>	
Domaine D'Olivette	68
Bandol, Provence, France, 2022 <i>Mourvedre, Grenache, Cinsault(Rose)</i>	

FIRST

Storey Farms Deviled Eggs, Bacon Jam, Calvander, Jalapeno	15
Oat Griddle Cakes, Cinnamon Butter	12
Pecan Coffee Cake, Brown Sugar & Pecan Crumble	9
Creamed Collard & Crab Wontons, Sweet Chili Sauce	16
White Lily Buttermilk Biscuits & Sausage Gravy	12
Field Green Caesar, Biscuit Crumble, Forx Farm Parmesan	16
Fried Pork Ribs, Alabama White Sauce, Benne Seeds	20
Broadbent Country Ham, Pimento Cheese, B&B Pickles, Biscuits	23

BRUNCH

Storey Farms Omelette, Mushroom, Onion, Herbed Boursin	26
Blackened Diver Scallops, Carrot, Potatoes, Peanuts	46
Shrimp & Grits, Tomato, Squash, Okra	29
Sausage, Egg*, Cheese, English Muffin, Maple Mustard, Fries	23
Fried Chicken, Pickles, Citrus Chamomile Honey, Buttermilk Biscuit	24
GA Pork Chop, Two Eggs*, Hashbrown, Bourbon Mustard	41
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 Blueberry 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.

