

Sunday, May 4th, 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	<i>Cabernet Franc (Sparkling Rose)</i>	59
Cremant de Loire, France, NV		
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, 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	44
Shrimp & Grits, New Orleans Style BBQ, Collards	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 Strawberry Rose 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.

