

The Bar & Patio at Husk
Friday, May 9th, 2025

Charleston  S.Carolina

		<u>Salinity</u>	
OYSTERS	Tide Runners* - Masonboro, NC	high	3.50 per
	Salty Bonnets* - Pamlico Sound, NC	high	3.50 per
	Steamboat Creeks* - Edisto, SC	high	3.50 per
HAM	Broadbent Country Ham - Kuttawa, KY	medium	9/oz
	Col. Newsom Country Ham - Princeton, KY	high	9/oz
	The Hamery Ham - Murfreesboro, TN	low	9/oz
	Add Pimento Cheese and Parkerhouse Rolls		12

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
Chicken Liver Mousse, Strawberry Rose Jelly, Herb Focaccia	17
Hot Crab & Collard Dip, Herb Focaccia	16
B.E.C. Egg Salad Sando	14
Husk Hot Wings, Carrot Cayenne Buffalo Sauce, Clemson Blue Cheese, Celery	17
Fried Pork Ribs, Alabama White Sauce, Benne Seeds	20
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
Palmetto Angus Beef T-Bone* or Porterhouse* Potato Pave, Ramp Butter	Market Price

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.

