

Sunday, June 15th, 2025

Happy Father's Day!

Charleston S.Carolina



EYE OPENERS &  
BRUNCH BOTTLES

<b>Bloody Mary</b>	14
Husk Bloody Mary Mix, Country Ham, House Made Pickles	
<b>Mimosa</b>	14
Freshly Pressed Orange Juice, Blended Family Peach, Sparkling Wine	
<b>Arnaut Lambert</b>	Cabernet Franc (Sparkling Rose) 59
Cremant de Loire, France, NV	
<b>Domaine D'Olivette</b>	Mourvedre, Grenache, Cinsault(Rose) 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
White Lily Buttermilk Biscuits & Sausage Gravy	12
Field Green Caesar, Biscuit Crumble, Forx Farm Parmesan	16
Yellowfin Tuna Carpaccio *, Santee Sweet Onion, Capers, Lemon Pepper	24
Smoked Fish Dip, Foccacia, Carrot Hot Sauce	16
Fried Pork Ribs, Alabama White Sauce, Benne Seeds	21
Broadbent Country Ham, Pimento Cheese, B&B Pickles, Biscuits	23

BRUNCH

Storey Farms Omelette, Mushroom, Onion, Herbed Boursin	26
Sausage, Egg *, Cheese, English Muffin, Maple Mustard, Fries	23
Shrimp & Grits, Black Garlic, Coconut, Roasted Cherry Tomato, Basil	29
Fried Chicken, Pickles, Citrus Chamomile Honey, Buttermilk Biscuit	24
Rabbit Andouille, Two Eggs *, Hashbrown, Bourbon Mustard	27
Pork Dirty Rice, Fried Egg *, Holy Trinity, Chili Crisp	26
HUSK Cheeseburger, Fries	24

SIDES

Broadbent Pepper Bacon	8
Husk Cheddar Grits	7
Buttermilk Biscuit and Strawberry Jam	4

General Manager  
David Fluharty

Executive Chef  
Ray England

Not all ingredients may be listed on menu items  
\* May be served raw or undercooked, regarding the safety  
of these items, written information is available on request.

Husk