

The Bar & Patio at Husk
Sunday, June 15th, 2025

Charleston S.Carolina

	<u>Salinity</u>	
OYSTERS	medium	3.50 per
	high	3.50 per
	high	3.50 per
HAM		
	medium	9/oz
	high	9/oz
	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
Tuna Tostada*, Avocado, Jalapeno, Cilantro, Toasted Cumin	17
Smoked Fish Dip, Butter Crackers, Pickles	16
Hot Crab & Collard Dip, Herb Focaccia	16
Bradford Collard Grilled Cheese, Sourdough, Provolone Piccante	14
Husk Hot Wings, Carrot Cayenne Buffalo Sauce, Clemson Blue Cheese, Celery	17
Fried Pork Ribs, Alabama White Sauce, Benne Seeds	20
HUSK Cheeseburger with Fries	24
Fried Catfish, Collard Greens, Dirty Rice, Comeback Sauce	30
Joyce Farms Chicken, Cheddar Grits, Salsa Verde, Squash	31
Heritage Pork Chop, Heirloom Braised Beans, Fennel Salad	36
Fried Chicken Platter, Mashed Potatoes, Sausage Gravy, Cole Slaw	34

General Manager Executive Chef
David Fluharty 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.

