

The Bar & Patio at Husk
Thursday, June 26th, 2025

Charleston S.Carolina

		<i>Salinity</i>	
OYSTERS	Steamboat Creeks* - Edisto, SC	<i>high</i>	3.50 per
	Topsails* - Top Sail, NC	<i>medium</i>	3.50 per
HAM	Broadbent Country Ham - Kuttawa, KY	<i>medium</i>	9/oz
	Col. Newsom Country Ham - Princeton, KY	<i>high</i>	9/oz
	The Hamery Ham - Murfreesboro, TN	<i>low</i>	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
Tuna Tostada*, Avocado, Jalapeno, Cilantro, Toasted Cumin	17
Shrimp, Lettuce Wrap, Chili Crisp, Tempura Crunch	18
Smoked Fish Dip, Herb Focaccia, Hot Sauce, Celery Leaf	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

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.

