

Saturday, July 5th, 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	
Le Monde	<i>Ribolla Gialla (Sparkling)</i> 60
Fruiili, Italy, NV	
Domaine D'Olivette	<i>Mourvedre, Grenache, Cinsault(Rose)</i> 68
Bandol, Provence, France, 2022	

FIRST

Storey Farms Deviled Eggs, Calvander, Jalapeno	14
Oat Griddle Cakes, Cinnamon Butter	12
Pecan Coffee Cake, Brown Sugar & Pecan Crumble	9
White Lily Buttermilk Biscuits & Sausage Gravy	12
Field Green Caesar, Pangrattato, Forx Farm Parmesan	16
Crispy Blue Ridge Rabbit Roll, Country Ham, Smoked Cheddar Fondue	15
Fried Pork Ribs, Carolina Gold Sauce, Benne Seeds	21
Broadbent Country Ham, Pimento Cheese, B&B Pickles, Biscuits	23

BRUNCH

Storey Farms Omelette, Mushroom, Onion, Collards, Pecorino Cheese	26
Pepper Bacon, Lettuce, Tomato, Fried Egg*, English Muffin, Blue Plate Mayo, Fries	24
Shrimp & Grits, Black Garlic, Coconut, Roasted Cherry Tomato	29
Fried Chicken, Pickles, Smoked Sorghum BBQ, Buttermilk Biscuit	27
Rabbit Andouille, Two Eggs*, Hashbrown, Bourbon Mustard	28
Short Rib Dirty Rice, Fried Egg*, Holy Trinity, Peas, Chili Crisp	26
HUSK Cheeseburger, Fries	24

SIDES

Broadbent Pepper Bacon	8
Husk Cheddar Grits	7
Buttermilk Biscuit and Blackberry Fig 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.

