

Charleston S.Carolina

	<u>Salinity</u>	
OYSTERS	medium	3.50 per
	high	3.50 per
	medium	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
Scallop* Crudo Escabeche, Cucumber, Jalapeno, Benne Seed		29
Yellowfin Tuna Carpaccio*, Santee Sweet Onion, Capers, Lemon Pepper		26
Tuna Tostada*, Avocado, Jalapeno, Cilantro, Toasted Cumin		17
Bradford Collard Grilled Cheese, Sourdough, Provolone Piccante		14
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, Blackened Okra, 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.

