

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	
Irish Coffee	14
Sazerac Rye, Sorghum Syrup, Lightly Whipped Cream, Nutmeg	
Wesze! "We Heart Pet Nat"	Zwiegelt (Sparkling Rosé) 71
Langenlois, Oesterreich, NV	
Maitre de Chai "Buckaroos"	Zinfandel (Rosé) 64
Lodi, California, 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
Chicken Liver Mousse, Sourdough, Crispy Chicken Skins, Campari Jelly	17
Broadbent Country Ham, Pimento Cheese, B&B Pickles, Biscuits	23

BRUNCH

Omelet, Herbed Boursin, Mushroom, Onion, Petite Salad	26
Breakfast Sausage, Egg*, & Cheese, Maple Mustard, English Muffin, Hashbrown	24
Shrimp & Grits, Collards, Brown Butter Beurre Blanc	29
Fried Chicken, Pickles, Chili Garlic Honey, Buttermilk Biscuit	27
Pastrami Dirty Rice, Fried Egg*, Holy Trinity, Chili Crisp	26
Andouille Sausage, Giardiniera, Miso Mustard, Fries	21
Broadbent Sack Sausage, Pepper Bacon, Hashbrown, Fried Eggs*, Sourdough	41
HUSK Cheeseburger, Fries	24

SIDES

Broadbent Pepper Bacon	8
Husk Cheddar Grits	7
Buttermilk Biscuits and Apple & Pear Jam	7

General Manager
David Fluharty

Executive Chef
Rick Ohlemacher

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