

Cocktails

ENDLESS SUMMER, Wheatly Vodka, Lemon, Tarrragon, Chareau, Soda	14
ITALIAN A’FARE, Gin, Amaro Zucca, La Miraja Vermouth, Fresh Orange, Soda	16
PISCO IN A PEAR TREE, Pisco, Spiced Pear, Citrus, Egg White	16
LOST IN JALISCO, Husk’s Corazón Añejo, St. Germain, Grapefruit, Lime, Jalapeño	16
CHARLESTON DRAGOON PUNCH, A 1792 Rum Punch from the Preservation Society Archives	14
FIRE IN THE ORCHARD, Bourbon, Smoked Apple Cider, Citrus, Jalapeño	16
PRIVATE PLANE, Husk’s Private Weller Full Proof Bourbon, Amaro Nonino, Aperol, Lemon	25

<i>Husk Old-Fashioned</i>	HUSK’S ELIJAH CRAIG 8YR SINGLE BARREL, RYE, BITTERS, ORANGE PEEL, SORGHUM SYRUP	18
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First

STEAMBOAT CREEK OYSTERS*, Cocktail Sauce, Jalapeño & Cucumber Migonette, Lemon	- 21/42
STOREY FARMS DEVEILED EGGS, Calvender Cheese, Jalapeño	- 14
BROADBENT COUNTRY HAM*, Pimento Cheese, Chili Crisp, Buttermilk Biscuits, Pickles	- 23
YELLOWFIN TUNA CRUDO*, John’s Island Green Papaya, Peanuts, Cilantro, Benne Seeds	- 26
WOODFIRED NC OYSTERS*, Collard Green Rockefeller	- 24
HEIRLOOM SQUASH SALAD, Local Lettuces, Candied Peanuts, Olive Crumble, Puffed Rice	- 20
CHICKEN LIVER & MUSHROOM MOUSSE, Focaccia, Crispy Chicken Skins, Campari Jelly	- 17
FRIED PORK RIBS, Alabama White Sauce, Benne Seeds, Aleppo	- 21

Supper

RIGATONI, Smoked Mushrooms, Black Pepper Carbonara, Kale, Pangrattato	- 39
SEARED DIVER SCALLOPS*, Brown Butter, Potato & Bacon Cream, Celery, Sourdough	- 56
SC SNAPPER, Parsnip, Cauliflower, Rangpur Buerre Blanc	- 47
JOYCE FARMS CHICKEN, Sweet Potato Purée, Broccoli, Tahini, Preserved Lemon	- 36
BLUE RIDGE RABBIT CASSOULET, Sea Island Red Peas, Sofrito, Roasted Pork	- 45
COUNTRY FRIED PORK SCHNITZEL, Marsala, Mushrooms, Radicchio	- 48
CHÂTEL FARMS PASTRAMI BRISKET, Miso, Sunchokes, Beef Fat Bordelaise	- 52
22OZ ABERDEEN ANGUS RIBEYE*, Garlic & Thyme Butter, Mushrooms, Red Wine Jus	- 115

Share

HEARTH BAKED SKILLET CORNBREAD, Broadbent Bacon Crumble	- 10
MARSH HEN MILLS TN CHEDDAR GRITS	- 7
BRADFORD FARMS SMOKED COLLARD GREENS	- 9
ANSON MILLS CAROLINA GOLD DIRTY RICE	- 11

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.



CHARLESTON

EXECUTIVE CHEF RICK OHLEMACHER

GENERAL MANAGER DAVID FLUHARTY

01.14.26