



THE BAR & PATIO

EXECUTIVE CHEF RICK OHLEMACHER

GENERAL MANAGER DAVID FLUHARTY

02.12.26

Cocktails

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| DEEPLY ROOTED, Wheatly Vodka, Beet, Lillet, Pecan Orgeat, Lemon                      | 14 |
| ITALIAN A’FARE, Gin, Amaro Zucca, La Miraja Vermouth, Fresh Orange, Soda             | 16 |
| SMOOTH SAILING, Spiced Rum, Falernum, Blood Orange, Pineapple, Coconut, Lime         | 16 |
| THE DEVIL RAY, Reposado Tequila, Pasubio, Firewater Bitters, Ginger Beer, Lime       | 16 |
| CHARLESTON DRAGOONS PUNCH, 1792 Rum Punch from the Preservation Society Archives     | 14 |
| QUEEN’S TIDE, Husk’s Private Bardstown “Karaoke” Bourbon, Campari, Sweet Vermouth    | 18 |
| 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 |
|---------------------------|---------------------------------------------------------------------------------|----|

Oysters

salinity

|                                   |      |          |
|-----------------------------------|------|----------|
| CORE SOUNDERS*, Pamlico Sound, NC | MED  | 3.50 PER |
| PERKY SEA CUPS*, Charleston, SC   | MED  | 3.50 PER |
| STEAMBOAT CREEKS*, Edisto, SC     | HIGH | 3.50 PER |

Ham

|                                          |      |        |
|------------------------------------------|------|--------|
| BROADBENT COUNTRY HAM, Kuttawa, KY       | MED  | 9 / OZ |
| COL. NEWSOM COUNTRY HAM, Princeton, KY   | HIGH | 9 / OZ |
| THE HAMERY COUNTRY HAM, Murfreesboro, TN | LOW  | 9 / OZ |

Add Pimento Cheese and Parkerhouse Rolls / 12

|                                                                           |     |
|---------------------------------------------------------------------------|-----|
| HALF POUND COCKTAIL SHRIMP, Comeback & Cocktail Sauce, Lemon              | 19  |
| FIELD GREEN SALAD, Buttermilk Ranch, Carrot, Radish, Fennel, Breadcrumbs  | 15  |
| TUNA TOSTADA*, Avocado, Jalapeno, Cilantro, Toasted Cumin                 | 17  |
| YELLOWFIN TUNA CRUDO*, Blood Orange, Peanuts, Cilantro, Benne             | 26  |
| SMOKED WHITEFISH DIP, Sweet Chili Sauce, Beef Fat Saltines                | 16  |
| NASHVILLE HOT CHICKEN TOAST, Peanut Tartar Sauce, House Pickles           | 17  |
| HUSK HOT WINGS, Carrot Cayenne Buffalo Sauce, Clemson Blue Cheese, Celery | 20  |
| FRIED PORK RIBS, Alabama White Sauce, Benne Seeds                         | 21  |
| ANDOUILLE SAUSAGE, Giardinara, Benne Seeds                                | 21  |
| HUSK CHEESEBURGER, with Fries                                             | 25  |
| FRIED CATFISH, Collard Greens, Dirty Rice, Comeback Sauce                 | 30  |
| JOYCE FARMS CHICKEN, Cheddar Grits, Salsa Verde, Sweet Potato             | 31  |
| 22 OZ ABERDEEN ANGUS RIBEYE*, Red Wine Jus, Fries                         | 115 |

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.