



THE BAR & PATIO

EXECUTIVE CHEF RICK OHLEMACHER

GENERAL MANAGER DAVID FLUHARTY

02.19.26

Cocktails

DEEPLY ROOTED, Wheatly Vodka, Beet, Lillet, Pecan Orgeat, Lemon	14
HUGO’S DAY OFF, Nippitaty Gin, St. Germain, Pine Syrup, Lemon, 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
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Oysters

salinity

PERKY SEA CUPS*, Charleston, SC	MED	3.50 PER
STEAMBOAT CREEKS*, Edisto, SC	MED	3.50 PER
TOP SAILS*, Top Sail, NC	HIGH	3.50 PER

Ham

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
HUNTER CATTLE BEEF TARTARE*, Potato Pave, Smoked Cheddar, Egg Yolk Jam	27
NASHVILLE HOT CHICKEN TOAST, Peanut Tartar Sauce, House Pickles	17
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.