

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
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Eye Openers

HUSK MIMOSA, Orange Juice, Blended Family Peach, Sparkling Win	14
HUSK BLOODY MARY, Vodka, Husk Bloody Mary Mix, Country Ham, House Made Pickles	14
KENTUCKY COFFEE, Rye, Sorghum Syrup, Lightly Whipped Cream, Nutmeg	14

First

STOREY FARMS DEVEILED EGGS, Bacon Jam, Calvender Cheese, Jalapeño	- 14
OAT GRIDDLE CAKES, Cinnamon Butter	- 12
PECAN COFFEE CAKE, Brown Sugar & Pecan Crumble	- 9
WHITE LILY BUTTERMILK BISCUITS, Sausage Gravy	-12
COLLARD GREEN CAESAR, Biscuit Crumble, Forx Farm Parmesan	- 16
SMOKED FISH DIP, Sweet Chili Sauce, Beef Fat Saltines	- 16
CHICKEN LIVER MOUSSE, Focaccia, Crispy Chicken Skins, Apple Jelly	- 17
BROADBENT COUNTRY HAM*, Pimento Cheese, Buttermilk Biscuits, Pickles	- 23

Brunch

OMELET, Mushrooms, Caramelized Onion, Boursin Cheese, Petite Salad	- 26
BREAKFAST SAUSAGE, EGG*& CHEESE, English Muffin, Maple Mustard, Hashbrown	- 24
SHRIMP & GRITS, Gumbo, Andouille Sausage, Crispy Shallots, Fresno Chili	- 29
FRIED CHICKEN, Pickles, BBQ Spiced Steens, Buttermilk Biscuit	- 27
PASTRAMI DIRTY RICE, Fried Egg*, Holy Trinity, Mushrooms, Chili Crisp	- 26
BROADBENT SACK SAUSAGE, Pepper Bacon, Hashbrowns, Fried Eggs*, Sourdough	- 41
HUSK CHEESEBURGER, With Fries	- 25

Share

BROADBENT PEPPER BACON	- 10
MARSH HEN MILLS TN CHEDDAR GRITS	- 7
BUTTERMILK BISCUITS & APPLE JELLY	- 7

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

02.15.26