

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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First

STEAMBOAT CREEK OYSTERS*, Cocktail Sauce, Jalapeño & Cucumber Mignonette, Lemon	- 21/42
STOREY FARMS DEVEILED EGGS, Bacon Jam, Calvender Cheese, Jalapeño	- 14
BROADBENT COUNTRY HAM*, Pimento Cheese, Chili Crisp, Buttermilk Biscuits, Pickles	- 23
YELLOWFIN TUNA CRUDO*, Blood Orange, Peanuts, Cilantro, Benne	- 26
WOODFIRED NC OYSTERS*, Carolina Gold BBQ Butter, Cornbread Crumble	- 24
RAVEN FARMS MUSHROOMS, Tempura Enoki, Pickled Chilis	- 22
ROASTED BEET WALDORF, Apple, Candied Peanuts, Blue Cheese, Sherry Vinaigrette	- 20
CHICKEN LIVER MOUSSE, Focaccia, Crispy Chicken Skins, Apple Jelly	- 17
HUNTER CATTLE BEEF TARTARE*, Potato Pave, Smoked Cheddar, Egg Yolk Jam	- 27
FRIED PORK RIBS, Alabama White Sauce, Benne Seeds, Aleppo	- 21

Supper

RIGATONI, Smoked Mushrooms, Black Pepper Carbonara, Mustard Greens, Pangrattato	- 39
SEARED DIVER SCALLOPS*, Brown Butter, Potato & Bacon Cream, Celery, Sourdough	- 56
WOODFIRED WHOLE VA MOUNTAIN TROUT, Garlic Chili Butter, Lime	- 84
GOLDEN TILEFISH, Candy Roaster Squash Curry, Grapefruit, Cauliflower	- 49
JOYCE FARMS CHICKEN, Sweet Potato Purée, Broccolini, Tahini, Preserved Lemon	- 36
BLUE RIDGE RABBIT ROULADE CASSOULET, Sea Island Red Peas, Sofrito, Andouille	- 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
FINGERLING SWEET POTATOES, Cider Glaze, Puffed Rice, Candied Peanuts, Olive Crumble	- 16
ROASTED CABBAGE, Pickled Shallots, Fennel, Crispy Ham, Scallion Ranch	- 14
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

02.13.26