

Cocktails

FIELD & FLOWER, Wheatly Vodka, Honey, Chamomile, Averna, Cointreau, Lemon	14
HUGO’S DAY OFF, Butterfly Pea Flower 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
WHISKEY FOR BREAKFAST, Bourbon, Coconut, Angostura Amaro, Bitters, Orange Shrub	17
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
---------------------------	---	----

Eye Openers

HUSK MIMOSA, Orange Juice, Blended Family Peach, Sparkling Wine	14
HUSK BLOODY MARY, Vodka, Husk Bloody Mary Mix, Country Ham, House Made Pickles	14
BACON OLD FASHIONED, Old Forester Single Barrel Bourbon, Smoked Sorghum, Bacon Fat	24

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
FIELD GREEN CAESAR, Pangrattato, Forx Farm Parmesan	- 16
CHICKEN LIVER MOUSSE, Focaccia, Crispy Chicken Skins, Apple Jelly	- 17
BROADBENT COUNTRY HAM*, Pimento Cheese, Buttermilk Biscuits, Pickles	- 23

Brunch

STOREY FARMS OMELET, Mushrooms, Caramelized Onion, Boursin Cheese, Petite Salad	- 26
BREAKFAST SAUSAGE, EGG*& CHEESE, English Muffin, Pepper Jelly, Hashbrown	- 24
SHRIMP & GRITS, Gumbo, Andouille Sausage, Pickled Fresno Chili	- 29
FRIED CHICKEN, Pickles, BBQ Spiced Steens, Buttermilk Biscuit	- 27
PASTRAMI DIRTY RICE, Fried Egg*, Holy Trinity, Mushrooms, Spring Onion, 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 MEGAN SCHNEEBERGER

03.28.26