

Cocktails

FIELD & FLOWER, Wheatley 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
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First

STEAMBOAT CREEK OYSTERS*, Cocktail Sauce, Jalapeño & Cucumber Mignonette, Lemon	- 21/42
STOREY FARMS DEVEILED EGGS, Bacon Jam, Calvander Cheese, Jalapeño	- 14
BROADBENT COUNTRY HAM*, Pimento Cheese, Chili Crisp, Buttermilk Biscuits, Pickles	- 23
YELLOWFIN TUNA CRUDO*, Strawberry Leche de Tigre, Cilantro, Mint, Lime	- 26
WOODFIRED NC OYSTERS*, Carolina Gold BBQ Butter, Cornbread Crumble	- 24
RAVEN FARMS MUSHROOMS, Oyster Mushrooms, Pickled Chilis	- 22
ROASTED BEET WALDORF, Strawberry, Candied Peanuts, Blue Cheese, Sherry Vinaigrette	- 20
CHICKEN LIVER MOUSSE, Focaccia, Crispy Chicken Skins, Apple Jelly	- 17
HUNTER CATTLE BEEF TARTARE*, Shoestring Potatoes, Smoked Cheddar, Egg Yolk Jam	- 27
FRIED PORK RIBS, Alabama White Sauce, Benne Seeds, Aleppo	- 21
SOFT SHELL CRAB, Ginger Chawanmushi, Sorghum Glaze, Spring Onion	- 41

Supper

RIGATONI, Lamb Ragu, Raven Farms Mushrooms, Spinach, Ricotta Salata	- 42
SEARED DIVER SCALLOPS*, Coconut Green Curry, Asparagus, Bok Choy, Yogurt	- 56
WOODFIRED WHOLE VA MOUNTAIN TROUT, Garlic Chili Butter, Lime	- 85
GOLDEN TILEFISH, Butterbeans, Radish, Fennel, Smoked Buttermilk	- 49
JOYCE FARMS CHICKEN, Sweet Potato Purée, Broccoli, Spiced Steen’s, 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
ROASTED CARROTS, Chamomile Honey, Ricotta, 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 MEGAN SCHNEEBERGER

03.27.26