

# Cocktails

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| DEEPLY ROOTED, Wheatly Vodka, Beet, Lillet, Pecan Orgeat, 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, Angrostura Amaro, Bitters, Orange Shrub     | 17 |
| PRIVATE PLANE, Husk’s Private Weller Full Proof Bourbon, Amaro Nonino, Aperol, Lemon | 25 |

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|---------------------------|---------------------------------------------------------------------------------|----|
| <i>Husk Old-Fashioned</i> | HUSK’S ELIJAH CRAIG 8YR SINGLE BARREL, RYE, BITTERS, ORANGE PEEL, SORGHUM SYRUP | 18 |
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# First

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| 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*, Blood Orange, Peanuts, Cilantro, Benne                     | - 26    |
| WOODFIRED NC OYSTERS*, Carolina Gold BBQ Butter, Cornbread Crumble                | - 24    |
| RAVEN FARMS MUSHROOMS, Oyster Mushrooms, 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*, Shoestring Potatoes, Smoked Cheddar, Egg Yolk Jam    | - 27    |
| FRIED PORK RIBS, Alabama White Sauce, Benne Seeds, Aleppo                         | - 21    |

# Supper

|                                                                                 |       |
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| 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                    | - 85  |
| GOLDEN TILEFISH, Candy Roaster Squash Curry, Grapefruit, Cauliflower            | - 49  |
| JOYCE FARMS CHICKEN, Sweet Potato Purée, Broccoli, 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

|                                                                                     |      |
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| 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 MEGAN SCHNEEBERGER

03.09.26