

Cocktails

FIELD & FLOWER, Wheatley Vodka, Honey, Chamomile, Avera, 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
SUNBURN SEASON, Reposado Tequila, Mezcal, Strawberry Aperol, Strega, Genepy, Lime	18
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 Larceny Private Barrel Bourbon, Amaro Nonino, Aperol, Lemon	25

Husk Old-Fashioned

HUSK'S ELIJAH CRAIG 8YR SINGLE BARREL,
RYE, BITTERS, ORANGE PEEL, SORGHUM SYRUP

18

Oysters

salinity

PORT ROYALS*, Beaufort, SC	HIGH	3.50 PER
STEAMBOAT CREEKS*, Edisto, SC	MED	3.50 PER

Ham

BROADBENT COUNTRY HAM, Kuttawa, KY	MED	9 / OZ
COL. NEWSOM COUNTRY HAM, Princeton, KY	HIGH	9 / OZ
THE HAMERY COUNTRY HAM, Murfreesboro, TN	LOW	9 / OZ

Add Pimento Cheese and Parkerhouse Rolls / 12

FIELD GREEN SALAD, Buttermilk Ranch, Carrot, Radish, Fennel, Breadcrumbs	15
CHICKEN LIVER MOUSSE, Focaccia, Crispy Chicken Skins, Strawberry Jelly	17
TUNA TOSTADA*, Avocado, Jalapeno, Cilantro, Toasted Cumin	17
TUNA CRUDO*, Pickled Green Strawberry, Leche de Tigre, Cilantro, Mint, Lime	26
HUNTER CATTLE BEEF TARTARE*, Shoestring Potatoes, Smoked Cheddar, Egg Yolk Jam	27
NASHVILLE HOT CHICKEN TOAST, Peanut Tartar Sauce, House Pickles	17
HUSK HOT WINGS, Bleu Cheese, Carrot Cayenne Buffalo Sauce, Celery	20
FRIED PORK RIBS, Alabama White Sauce, Benne Seeds	21
ANDOUILLE SAUSAGE, Carmalized Onions, Benne Seeds, Fries	21
HUSK CHEESEBURGER, Fries	25
FRIED CATFISH, Collard Greens, Dirty Rice, Comeback Sauce	30
JOYCE FARMS CHICKEN, Cheddar Grits, Alabama White Sauce, Asparagus	31
22 OZ ABERDEEN ANGUS RIBEYE*, Chimichurri Red Wine Jus, Fries	115

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.