

Cocktails

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| 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 |
| 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

First

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| STEAMBOAT CREEK OYSTERS*, Cocktail Sauce, Jalapeño & Cucumber Mignonette, Lemon | - 21/42 |
| STOREY FARMS DEVILED EGGS, Bloody Mary Jam, Horseradish, Crispy Ham | - 14 |
| BROADBENT COUNTRY HAM*, Pimento Cheese, Chili Crisp, Buttermilk Biscuits, Pickles | - 23 |
| YELLOWFIN TUNA CRUDO*, Pickled Green 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, Strawberry 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, 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 |
| WRECKFISH, Butterbeans, Radish, Fennel, Smoked Buttermilk | - 49 |
| JOYCE FARMS CHICKEN, Smoked Onion Soubise, Snap Peas, Spiced Steen's | - 36 |
| BLUE RIDGE RABBIT ROULADE CASSOULET, Sea Island Red Peas, Sofrito, Andouille | - 45 |
| COUNTRY FRIED PORK CHOP, Mushrooms, Banana Peppers, Black Pepper Gravy | - 48 |
| CHÂTEL FARMS PASTRAMI BRISKET, Garden Herb Potato Salad, Ramp Chimichurri | - 52 |
| SOFT SHELL CRAB, Carolina Gold Fried Rice, Asparagus, Chili Crisp | - 69 |
| 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 |
| 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 |

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.