

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
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

BIRD ISLAND STONE CRAB CLAWS*, Yuzu Mustard, Cocktail Sauce, Lemon - 40/77
STEAMBOAT CREEK OYSTERS*, Cocktail Sauce, Jalapeño & Cucumber Mignonette, Lemon - 21/42
STOREY FARMS DEVEILED EGGS, Bloody Mary Jam, Horseradish, Crispy Ham - 14
THE HAMERY 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

RIGATONI, Lamb Ragù, 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, Smoked Onion Soubise, Snap Peas, Spiced Steen's - 36
BLUE RIDGE RABBIT ROULADE, Roasted Carrot Sikil Pak, Green Tomato Salsa Verde, Pumpkin Seed - 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, Chimichurri 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

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.