

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
TIDE TO TABLE, Agwé Rum, Falernum, Blueberries, Mint, Lime, Sugar, Saline	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 BUFFALO TRACE SINGLE BARREL,
RYE, BITTERS, ORANGE PEEL, SORGHUM SYRUP

18

Oysters

salinity

HERRING SHOALS*, Oregon Inlet, NC	MED	3.50 PER
STEAMBOAT CREEKS*, Edisto Island, SC	MED	3.50 PER
GREEN GILLS*, Bird Island, NC	HIGH	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 Jam	17
SMOKED FISH DIP, Carrot Hot Sauce, Beef Fat Saltines	16
TUNA TOSTADA*, Avocado, Jalapeno, Mint, Toasted Cumin	17
TUNA CRUDO*, Compressed Cantaloupe, Marigold, Leche de Tigre	26
HUNTER CATTLE BEEF TARTARE*, Shoestring Potatoes, Smoked Cheddar, Egg Yolk Jam	27
FRIED PORK RIBS, Alabama White Sauce, Benne Seeds	21
SHRIMP ROLL, Shrimp Salad, Celery, Red Onion, Chives, Fries	21
FRIED PORK SANDWICH, Kimchi Mayo, Cabbage, Pickles, Fries	27
HUSK CHEESEBURGER, Fries	25
FRIED CATFISH, Collard Greens, Dirty Rice, Comeback Sauce	30
JOYCE FARMS CHICKEN, Cheddar Grits, Alabama White Sauce, Squash	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.