

## 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*

|                                      |      |          |
|--------------------------------------|------|----------|
| 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*

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|--------------------------------------------------------------------------------|-----|
| FIELD GREEN SALAD, Buttermilk Ranch, Carrot, Radish, Fennel, Breadcrumbs       | 15  |
| WATERMELON, Chamomile Honey, Ricotta, Puffed Rice, Olive Crumble               | 14  |
| 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  |
| HUSK HOT WINGS, Blue Cheese, Carrot Cayenne Buffalo Sauce, Celery              | 20  |
| 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.