

## 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

## First

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*, Compressed Cantaloupe, Marigold, Leche de Tigre	- 26
WOODFIRED NC OYSTERS*, Carolina Gold BBQ Butter, Cornbread Crumble	- 24
BLUEBERRY & CORN SALAD, BBQ Pecans, Ricotta Salata, Bacon Fat Honey Mustard	- 20
BRADFORD CABBAGE PANCAKE*, North Carolina Crab Salad, Toro Mayo	- 26
CHICKEN LIVER MOUSSE, Focaccia, Crispy Chicken Skins, Strawberry Jam	- 17
GRILLED BEEF TONGUE, Curry, Raddichio, Cucumber, Mint	- 21
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 Ragu, Raven Farms Mushrooms, Greens, Ricotta Salata	- 42
SEARED DIVER SCALLOPS*, Creamed Corn, Enoki Mushroom, Green Tomato, Pecans	- 56
WOODFIRED WHOLE VA MOUNTAIN TROUT, Garlic Chili Butter, Lime	- 85
SC GOLDEN TILEFISH, Kindewood Farms Summer Squash, Serrano	- 49
JOYCE FARMS CHICKEN, Smoked Onion Soubise, Eggplant, 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
22OZ ABERDEEN ANGUS RIBEYE*, Garlic & Thyme Butter, Mushrooms, Chimichurri Red Wine Jus	- 115

## Share

WOOD FIRED BRASSICAS, Pecan Dukkah, Romesco	- 14
ROASTED CARROTS, Chamomile Honey, Ricotta, Puffed Rice, Candied Peanuts, Olive Crumble	- 16
BRADFORD FARMS SMOKED COLLARD GREENS	- 9
MARSH HEN MILLS TN CHEDDAR GRITS	- 7
HEARTH BAKED SKILLET CORNBREAD, Broadbent Bacon Crumble	- 10

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.