



THE BAR & PATIO

EXECUTIVE CHEF RICK OHLEMACHER

GENERAL MANAGER MEGAN SCHNEEBERGER

07.11.26

Cocktails

FIELD & FLOWER, Wheatley Vodka, Honey, Chamomile, Avera, Cointreau, Lemon	14
BURNING BUSH, Murrel’s Row Gin, Italicus, Rosemay, Black Pepper, Lemon, Soda	16
TIDE TO TABLE, Agwé Rum, Falernum, Blueberries, Mint, Lime, Sugar, Saline	16
CHASING SHADE, Blanco Tequila, Chareau, Watermelon, Tarragon, Lime, Agave	16
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

<i>Husk Old-Fashioned</i>	HUSK’S BUFFALO TRACE SINGLE BARREL, RYE, BITTERS, ORANGE PEEL, SORGHUM SYRUP	18
---------------------------	--	----

Oysters

salinity

BIRD ISLANDS*, Bird Island, NC	HIGH	3.50 PER
STEAMBOAT CREEKS*, Edisto Island, SC	MED	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

SMOKED FISH DIP, Carrot Hot Sauce, Beef Fat Saltines	16
GRILLED BBQ BEEF RIBS, Husk BBQ, Peanuts, Cilantro, Habanada	24
TEMPURA GROUPER CHEEKS, Ocopa, Cucumber Pepper Relish	19
FIELD GREEN SALAD, Buttermilk Ranch, Carrot, Radish, Fennel, Breadcrumbs	15
WATERMELON, Chamomile Honey, Ricotta Salata, Puffed Rice, Olive Crumble	14
CHICKEN LIVER MOUSSE, Focaccia, Crispy Chicken Skins, Blueberry Jam	17
TUNA TOSTADA*, Avocado, Jalapeno, Mint, Toasted Cumin	17
TUNA CRUDO*, Compressed Cantaloupe, Marigold, Leche de Tigre	26
CRAWFISH & CORN FRITTERS, Japanese Mayo	17
HUNTER CATTLE BEEF TARTARE*, Shoestring Potatoes, Smoked Cheddar, Egg Yolk Jam	27
NASHVILLE HOT CHICKEN TOAST, Peanut Tartar Sauce, House Pickles	17
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
HUSK CHEESEBURGER, Fries	25
COUNTRY FRIED PORK CHOP, Peach Mustard Glaze, Pickled Peaches, Banana Peppers	48
FRIED CATFISH, Collard Greens, Cheddar Grits, Comeback Sauce	30
JOYCE FARMS CHICKEN, Tomato Chow-Chow, Carolina Gold Rice, 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.