



THE BAR & PATIO

EXECUTIVE CHEF RICK OHLEMACHER

GENERAL MANAGER MEGAN SCHNEEBERGER

07.20.26

Cocktails

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| FIELD & FLOWER, Wheatley Vodka, Honey, Chamomile, Averna, 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 |
| PERKY SEA CUPS*, CHARLESTON, SC      | MED  | 3.50 PER |
| STEAMBOAT CREEKS*, Edisto Island, SC | MED  | 3.50 PER |

Ham

|                                          |      |        |
|------------------------------------------|------|--------|
| 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  |
| TEMPURA GROUPER CHEEKS, Ocopa, 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 Melon, Marigold, Leche de Tigre                        | 26  |
| HUNTER CATTLE BEEF TARTARE*, Shoestring Potatoes, Smoked Cheddar, Egg Yolk Jam | 27  |
| NASHVILLE HOT CHICKEN TOAST, Peanut Tartar Sauce, House Pickles                | 17  |
| FRIED PORK RIBS, Alabama White Sauce, Benne Seeds                              | 21  |
| GRILLED BBQ BEEF RIBS, Husk BBQ, Peanuts, Cilantro, Habanada                   | 24  |
| 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.