

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
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Eye Openers

HUSK MIMOSA, Orange Juice, Blended Family Peach, Sparkling Wine	14
HUSK BLOODY MARY, Vodka, Husk Bloody Mary Mix, Country Ham, House Made Pickles	14
BACON OLD FASHIONED, Old Forester Single Barrel Bourbon, Smoked Sorghum, Bacon Fat	24

First

STOREY FARMS DEVEILED EGGS, Roasted Corn, Forx Farm Parmesan - 14
OAT GRIDDLE CAKES, Cinnamon Butter - 12
MAPLE BACON DOUGHNUTS - 10
FRENCH TOAST BREAD PUDDING, Peaches, Rum Glaze - 14
WHITE LILY BUTTERMILK BISCUITS, Sausage Gravy -12
FIELD GREEN CAESAR, Biscuit Crumble, Forx Farm Parmesan - 16
SMOKED FISH DIP, Carrot Hot Sauce, Beef Fat Saltines - 16
LADY EDISON HAM*, Pimento Cheese, Buttermilk Biscuits, Pickles - 23

Brunch

STOREY FARMS OMELET, Mushrooms, Caramelized Onion, Boursin Cheese, Salad - 26
BREAKFAST SAUSAGE, EGG*& CHEESE, English Muffin, Maple Mustard, Fries- 24
SHRIMP & GRITS, Shrimp BBQ, Corn, Okra - 29
BLUE RIDGE RABBIT HASH, Fried Egg*, Holy Trinity, Mushroom, Red Wine Jus - 26
FRIED CHICKEN, Pickles, Chamomile Honey, Buttermilk Biscuit - 27
BROADBENT SACK SAUSAGE, Pepper Bacon, Breakfast Potatoes, Fried Eggs*, Sourdough - 41
WHITEFISH BURGER, Lettuce, Tomato, BLT Mayo, Fries - 23
HUSK CHEESEBURGER, With Fries - 25

Share

BROADBENT PEPPER BACON - 10
MARSH HEN MILLS TN CHEDDAR GRITS - 10
BUTTERMILK BISCUITS, FIG & BLUEBERRY JAM - 7

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.



CHARLESTON

EXECUTIVE CHEF RICK OHLEMACHER

GENERAL MANAGER MEGAN SCHNEEBERGER

07.26.26