

# Cocktails

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|-----------------------------------------------------------------------------------|----|
| FIELD & FLOWER, Wheatley Vodka, Honey, Chamomile, Avena, Cointreau, Lemon         | 14 |
| BURNING BUSH, Murrel’s Row Gin, Italicus, Rosemary, 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,<br>RYE, BITTERS, ORANGE PEEL, SORGHUM SYRUP | 18 |
|---------------------------|---------------------------------------------------------------------------------|----|

# First

|                                                                                                |         |
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| STEAMBOAT CREEK OYSTERS*, Cocktail Sauce, Jalapeño & Cucumber Mignonette, Lemon                | - 21/42 |
| STOREY FARMS DEVEILED EGGS, Roasted Corn, Forx Farm Parmesan                                   | - 14    |
| BROADBENT COUNTRY HAM*, Pimento Cheese, Chili Crisp, Buttermilk Biscuits, Pickles              | - 23    |
| YELLOWFIN TUNA CRUDO*, Compressed Melon, 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    |
| TOMATO & PEACH SALAD, Peppers, Smoked Cheddar, Crispy Ham, Biscuit Crumble, Sherry Vinaigrette | -22     |
| TEMPURA FRIED MUSHROOMS, Ocopa, Pepper Relish                                                  | - 21    |
| BRADFORD CABBAGE PANCAKE*, North Carolina Crab Salad, Toro Mayo                                | - 26    |
| CHICKEN LIVER MOUSSE, Focaccia, Crispy Chicken Skins, Blueberry Jam                            | - 17    |
| HUNTER CATTLE BEEF TARTARE*, Shoestring Potatoes, Smoked Cheddar, Egg Yolk Jam                 | - 27    |
| FRIED PORK RIBS, Alabama White Sauce, Benne Seeds, Aleppo                                      | - 21    |
| BBQ BEEF RIBS, Husk BBQ, Peanuts, Cilantro, Aji Dolce                                          | - 24    |

# Supper

|                                                                                      |       |
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| RIGATONI, Smoked Tomato, Ricotta, Forx Farm Parmesan                                 | - 42  |
| SEARED DIVER SCALLOPS*, Creamed Corn, Green Tomato, Pecans                           | - 56  |
| SC SNAPPER, Watermelon & Tomato Broth, Pickled Rinds, Heirloom Tomatoes              | - 49  |
| WOODFIRED WHOLE VA MOUNTAIN TROUT FOR TWO, Garlic Chili Butter, Lime                 | - 105 |
| BLUE RIDGE RABBIT, Corn & Mushroom Sucatash, Cowhorn Peppers, Tomatoes, Okra         | - 47  |
| JOYCE FARMS CHICKEN, Baba Ghanoush, Shishito, Spiced Steen’s                         | - 36  |
| COUNTRY FRIED KEEGAN FILION PORK CHOP, Mushrooms, Banana Peppers, Black Pepper Gravy | - 48  |
| CHÂTEL FARMS PASTRAMI BRISKET, Garden Herb Potato Salad, Chimichurri                 | - 52  |
| 22OZ ABERDEEN ANGUS RIBEYE*, Garlic & Thyme Butter, Chanterelle Mushrooms            | - 135 |

# Share

|                                                                                   |      |
|-----------------------------------------------------------------------------------|------|
| WOOD FIRED BLUE LAKE POLE BEANS, Romesco                                          | - 16 |
| FINGERLING POTATOES, Chamomile Honey, Puffed Rice, Candied Peanuts, Olive Crumble | - 16 |
| BRADFORD FARMS SMOKED COLLARD GREENS                                              | - 11 |
| MARSH HEN MILLS TN CHEDDAR GRITS                                                  | - 10 |
| HEARTH BAKED SKILLET CORNBREAD, Broadbent Bacon Crumble                           | - 12 |

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

07.27.26