

Cocktails

LONG WEEKEND, Cachaça, Brandy, Cocchi Rosa, White Wine, Citrus, Peach, Strawberry	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, Tarragon 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, Elijah Craig Toasted 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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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

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

FIELD GREEN SALAD, Buttermilk Ranch, Carrot, Radish, Fennel, Breadcrumbs	15
CHICKEN LIVER MOUSSE, Focaccia, Crispy Chicken Skins, Blueberry Jam	17
TUNA TOSTADA*, Avocado, Jalapeno, Mint, Toasted Cumin	17
TEMPURA FRIED MUSHROOMS, Ocopa, Pepper Relish	21
HUNTER CATTLE BEEF TARTARE*, Shoestring Potatoes, Smoked Cheddar, Egg Yolk Jam	27
FRIED PORK RIBS, Alabama White Sauce, Benne Seeds	21
SHRIMP ROLL, Shrimp Salad, Celery, Red Onion, Chives, Fries	21
HUSK CHEESEBURGER, Fries	25
FRIED CATFISH, Collard Greens, Cheddar Grits, Okra Tomato Stew	30
JOYCE FARMS CHICKEN, Tomato Chow-Chow, Carolina Gold Rice, Squash	31
KEEGAN FILION PORK CHOP, Mustard Glaze, Pickled Peaches	48
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.