

# Cocktails

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| LONG WEEKEND, Cachaça, Brandy, Cocchi Rosa, White Wine, Citrus, Peach, Strawberry       | 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, 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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# 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*, Smoked Mushroom Butter, Pangrattato                        | - 24    |
| BLUEBERRY & CORN SALAD, BBQ Pecans, Gouda, Bacon Fat Honey Mustard                | - 20    |
| BRADFORD CABBAGE PANCAKE*, North Carolina Crab Salad, Toro Mayo                   | - 26    |
| SCALLOP DUMPLINGS, Mushroom Dashi, Collard Greens, Chili Crisp                    | -28     |
| CHICKEN LIVER MOUSSE, Focaccia, Crispy Chicken Skins, Blueberry Jam               | - 17    |
| HUNTER CATTLE BEEF TARTARE*, Shoestring Potatoes, Smoked Cheddar, Egg Yolk Jam    | - 27    |
| BRAISED PORK BELLY, Sorghum Glaze, Carmelized Onions, Tempura Mushrooms           | -27     |
| BBQ BEEF RIBS, Husk BBQ, Peanuts, Cilantro, Cowhorn Peppers                       | - 24    |

# Supper

|                                                                              |       |
|------------------------------------------------------------------------------|-------|
| RIGATONI, Smoked Tomato, Ricotta, Forx Farm Parmesan                         | - 42  |
| GOLDEN TILEFISH, Corn Dashi, Miso, Chili Oil                                 | - 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 , Aji Dulce Peppers, Spiced Steen’s       | - 36  |
| KEEGAN FILION PORK CHOP, Mushrooms, Banana Peppers, Black Pepper Gravy       | - 48  |
| CHÂTEL FARMS PASTRAMI BRISKET, Garden Herb Potato Salad, Chimichurri         | - 52  |
| STOREY FARMS LAMB LEG, Fresh Falafel, Harissa Jus, Pecan Dukkah              | - 57  |
| 22ABERDEEN ANGUS RIBEYE*, Garlic & Thyme Butter, Chanterelle Mushrooms       | - 135 |

# Share

|                                                                                   |      |
|-----------------------------------------------------------------------------------|------|
| WOOD FIRED OKRA, 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

08.15.26