

## Cocktails

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|----------------------------------------------------------------------------------------|----|
| 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, Husk’s Elijah Craig Toasted 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

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| 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

|                                                                           |
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| STOREY FARMS DEVEILED EGGS, Roasted Corn, Forx Farm Parmesan - 14         |
| OAT GRIDDLE CAKES, Cinnamon Butter - 12                                   |
| APPLE DAPPLE CAKE, Gingergold Apples, Caramel, Toasted Walnuts - 11       |
| FRENCH TOAST BREAD PUDDING, Peach Preserves, Rum Glaze - 14               |
| WHITE LILY BUTTERMILK BISCUITS, Sausage Gravy -12                         |
| FIELD GREEN CAESAR, Biscuit Crumble, Forx Farm Parmesan - 16              |
| SHAKSHUKA, Baked Egg*, Buttermilk Cheddar, Pecan Dukkah, Sourdough -17    |
| BROADBENT COUNTRY HAM*, Pimento Cheese, Buttermilk Biscuits, Pickles - 23 |

## Brunch

|                                                                                       |
|---------------------------------------------------------------------------------------|
| RAVEN FARMS MUSHROOM OMELET, Caramelized Onion, Herbed Boursin Cheese, Salad - 26     |
| BREAKFAST SAUSAGE, EGG*& CHEESE, English Muffin, Maple Mustard, Fries- 24             |
| SHRIMP & GRITS, LCB Sauce, Sweet Corn, Shishito Peppers - 29                          |
| PASTRAMI BRISKET HASH, Fried Egg*, Holy Trinity, Mushroom, Red Wine Jus- 26           |
| FRIED CHICKEN, Pickles, Spiced Steens Cane Syrup, Buttermilk Biscuit - 27             |
| BROADBENT SACK SAUSAGE, Pepper Bacon, Breakfast Potatoes, Fried Eggs*, Sourdough - 41 |
| HUSK CHEESEBURGER, With Fries - 25                                                    |

## Share

|                                        |
|----------------------------------------|
| BROADBENT PEPPER BACON - 10            |
| MARSH HEN MILLS TN CHEDDAR GRITS - 10  |
| BUTTERMILK BISCUITS, MUSCADINE 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

09.13.26