

Cocktails

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

PERKY SEA CUPS 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 BBQ Butter, Cornbread, Bacon	- 24
MUSCADINE & CARROT SALAD, BBQ Pecans, Cucumber, Ginger Dressing	- 20
BRADFORD CABBAGE PANCAKE*, North Carolina Crab Salad, Toro Mayo	- 26
SCALLOP DUMPLINGS, Mushroom Dashi, Collard Greens, Chili Crisp, Enoki Mushrooms	-31
TEMPURA FRIED MUSHROOMS, Ocopa, Pepper Relish	- 21
CHICKEN LIVER MOUSSE, Focaccia, Crispy Chicken Skins, Muscadine Jam	- 17
BRAISED PORK BELLY, Sorghum Glaze, Caramelized Onions, Tempura Mushrooms	- 27
BBQ BEEF RIBS, Husk BBQ, Peanuts, Cilantro, Aji Dulce Peppers	- 24

Supper

RIGATONI, Smoked Tomato, Ricotta, Forx Farm Parmesan	- 42
SOUTH CAROLINA SHRIMP, Low Country Boil, Corn, Potatoes, Andouille	- 45
GOLDEN TILEFISH, Corn Dashi, Miso, Chili Oil	- 49
WOODFIRED WHOLE 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 Peppers, Spiced Steen’s	- 36
KEEGAN FILION PORK CHOP, Mushrooms, Banana Peppers, Black Pepper Gravy	- 48
CHÂTEL FARMS PASTRAMI BRISKET, Garden Herb Potato Salad, Red Wine Jus	- 52
22OZ ABERDEEN ANGUS RIBEYE*, Garlic & Thyme Butter, Chanterelle Mushrooms	- 135

Share

WOOD FIRED OKRA, Romesco	- 16
NEW 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

09.09.26