10.14.26

GENERAL MANAGER MEGAN SCHNEEBERGER

EXECUTIVE CHEF RICK OHLEMACHER

THE BAR & PATIO

Husk®

Cocktails

LONG WEEKEND, Cachaça, Brandy, Cocchi Rosa, White Wine, Citrus, Pear	14
BURNING BUSH, Murrel's Row Gin, Italicus, Rosemay, Black Pepper, Lemon, Soda	16
GARDEN PARTY, Murrel's Row Jam Jam Gin, Rhubarb Liqueur, Lemon, Bitters, Pepper Syrup	18
CHASING SHADE, Tarragon Tequila, Chareau, Watermelon, 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

Husk Old-Fashioned	HUSK'S ELIJAH CRAIG PRIVATE BARREL, RYE, BITTERS, ORANGE PEEL, SORGHUM SYRUP	18

Oysters

	salinity	
BIRD ISLANDS*, Bird Island, NC	HIGH	3.50 PER
PERKY SEA CUPS*, Charleston, SC	HIGH	3.50 PER
HERRING SHOALS*, Oregon Inlet, NC	HIGH	3.50 PER

Ham

COL. NEWSOM COUNTRY HAM, Princeton, KY	HIGH	9 / OZ
THE HAMERY COUNTRY HAM, Murfreesboro, TN	LOW	9 / OZ

Add Pimento Cheese and Rolls / 12

FIELD GREEN SALAD, Buttermilk Ranch, Carrot, Cucumber, Fennel, Breadcrumbs	15
CHICKEN LIVER MOUSSE, Focaccia, Crispy Chicken Skins, Muscadine Jam	17
YELLOWFIN TUNA CRUDO*, Coconut Green Curry Broth, Cucumber, Puffed Rice	26
TUNA TOSTADA*, Avocado, Jalapeno, Mint, Toasted Cumin	17
TEMPURA FRIED MUSHROOMS, Ocopa, Pepper Relish	21
JOYCE FARMS CHICKEN WINGS, Chili Crisp Honey, Peanuts	20
BBQ BEEF RIBS, Husk BBQ, Peanuts, Cilantro, Cowhorn Peppers	24
FRIED PORK RIBS, Alabama White Sauce, Benne Seeds	21
HUSK CHEESEBURGER, Fries	25
FRIED CATFISH, Collard Greens, Cheddar Grits, Okra Tomato Stew	30
JOYCE FARMS CHICKEN, Romesco, Carolina Gold Rice, Carrots	31
KEEGAN FILION PORK CHOP, Mustard Glaze, Sweet Pepper	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.