



THE BAR & PATIO

EXECUTIVE CHEF RICK OHLEMACHER

GENERAL MANAGER MEGAN SCHNEEBERGER

10.24.26

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 |

|                           |                                                                                 |    |
|---------------------------|---------------------------------------------------------------------------------|----|
| <i>Husk Old-Fashioned</i> | HUSK’S ELIJAH CRAIG PRIVATE BARREL,<br>RYE, BITTERS, ORANGE PEEL, SORGHUM SYRUP | 18 |
|---------------------------|---------------------------------------------------------------------------------|----|

Oysters

salinity

|                                   |      |          |
|-----------------------------------|------|----------|
| BIRD ISLANDS*, Bird Island, NC    | HIGH | 3.50 PER |
| HERRING SHOALS*, Oregon Inlet, NC | HIGH | 3.50 PER |
| PERKY SEA CUPS*, James Island, SC | HIGH | 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 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  |
| TEMPURA FRIED MUSHROOMS, Ocopa, Pepper Relish                              | 21  |
| TUNA TOSTADA*, Avocado, Jalapeno, Mint, Toasted Cumin                      | 17  |
| 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  |
| FRIED CHICKEN, Spiced Steens, Cabbage Slaw, BBQ                            | 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.