

Cocktails

LONG WEEKEND, Cachaça, Brandy, Cocchi Rosa, White Wine, Citrus, Pear	14
BURNING BUSH, Murrel’s Row Gin, Italicus, Rosemary, 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, 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 ELIJAH CRAIG PRIVATE BARREL, RYE, BITTERS, ORANGE PEEL, SORGHUM SYRUP	18
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Eye Openers

CHARLESTON COFFEE EXCHANGE COLD BREW (NA)	6
DAY BREAKER, Cold Brew, Pineapple, Orange, Cream of Coconut (NA)	12
SEASONAL COLD BREW & TONIC, Fever Tree, Seasonal Syrup (NA)	9
HUSK MIMOSA, Orange Juice, Blended Family Peach, Sparkling Wine	14
HUSK BLOODY MARY, Vodka, Husk Bloody Mary Mix, Country Ham, House Made Pickles	14
MONT NOIR, Elijah Craig Toasted Private Barrel, Ramazzotti, Cold Brew, Borghetti, Orange Whip	22
BACON OLD FASHIONED, Old Forester Single Barrel Bourbon, Smoked Sorghum, Bacon Fat	24

First

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, Apples, Rum Glaze	- 14
WHITE LILY BUTTERMILK BISCUITS, Sausage Gravy	-12
FIELD GREEN CAESAR, Pangrattato, Forx Farm Parmesan	- 16
SHAKSHUKA, Baked Egg*, Buttermilk Cheddar, Pecan Dukkah, Sourdough	-17
SMOKED FISH DIP, Carrot Hot Sauce, Benne Focaccia	- 16
BROADBENT COUNTRY HAM*, Pimento Cheese, Buttermilk Biscuits, Pickles	- 23

Brunch

STOREY FARMS QUICHE, Roasted Tomato, Collard Greens, Smoked Cheddar, Salad	- 26
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, Aji Dulce Peppers	- 29
PASTRAMI BRISKET HASH, Fried Egg*, Holy Trinity, Mushroom, Red Wine Jus	- 26
FRIED CHICKEN, Pickles, Chamomile Honey, 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

10.03.26