

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, Chateau, 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, RYE, BITTERS, ORANGE PEEL, SORGHUM SYRUP	18
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First

BIRD ISLANDS 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*, Coconut Green Curry Broth, Cucumber, Puffed Rice	- 26
WOODFIRED NC OYSTERS*, Smoked Mushroom Butter, Sourdough	- 24
MUSCADINE & CARROT SALAD, BBQ Peanuts, 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, Cowhorn Peppers	- 24

Supper

RIGATONI, Smoked Tomato, Ricotta, Forx Farm Parmesan	- 42
GEORGIA SHRIMP, Low Country Boil, Corn, Potatoes, Andouille	- 45
SNAPPER, Corn Dashi, Miso, Chili Oil	- 49
WOODFIRED WHOLE TROUT FOR TWO, Garlic Chili Butter, Lime	- 105
JOYCE FARMS CHICKEN, Roasted Squash, Romesco, Cowhorn Peppers	- 36
BLUE RIDGE RABBIT CAVATELLI, Harissa Demi, Feta, Falafel	- 45
KEEGAN FILION PORK CHOP, Mushrooms, Banana Peppers, Black Pepper Gravy	- 48
CHÂTEL FARMS PASTRAMI BRISKET, Charred Cabbage, Smoked Cheddar, Beef Fat Bordelaise	- 52
22OZ ABERDEEN ANGUS RIBEYE*, Garlic & Thyme Butter, Chantrelle Mushrooms	- 135

Share

WOOD FIRED OKRA, Alabama White Sauce	- 16
NEW POTATOES, Chamomile Honey, Puffed Rice, Candied Peanuts, Olive Crumble	- 16
BRADFORD FARMS SMOKED COLLARD GREENS	- 11
FAIRYTAIL EGGPLANT, Caesar	- 14
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

10.10.26