

# Cocktails

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| 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 |

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

|                                                                                   |         |
|-----------------------------------------------------------------------------------|---------|
| PORT ROYAL 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    |
| SCUPPERNONG & CARROT SALAD, BBQ Peanuts, Cucumber, Ginger Dressing                | - 20    |
| ROASTED BEET & CELERY SALAD, Candied Pecans, Sherry Vinaigrette                   | - 21    |
| 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, Apple Butter                | - 17    |
| BRAISED PORK BELLY, Sorghum Glaze, Caramelized Onions, Tempura Mushrooms          | - 27    |
| BBQ BEEF RIBS, Husk BBQ, Peanuts, Cilantro, Aji Dulce Peppers                     | - 24    |

# Supper

|                                                                                     |       |
|-------------------------------------------------------------------------------------|-------|
| RIGATONI, Mushroom Paprikash, Arugula, Dill Cream                                   | - 42  |
| GEORGIA 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 |
| JOYCE FARMS CHICKEN, Roasted Squash, Romesco, Shishito Peppers                      | - 36  |
| BLUE RIDGE RABBIT CAVATELLI, Harissa Demi, Feta, Falafel                            | - 45  |
| KEEGAN FILION PORK CHOP, Fennel Puree, Mustard Ham Jus                              | - 48  |
| CHÂTEL FARMS PASTRAMI BRISKET, Charred Cabbage, Smoked Cheddar, Beef Fat Bordelaise | - 52  |
| 22OZ ABERDEEN ANGUS RIBEYE*, Garlic & Thyme Butter, Enoki Mushrooms                 | - 125 |

# 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 |
| 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

10.30.26