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, 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

First

PORT ROYAL OYSTERS*, Cocktail Sauce, Jalapeño & Cucumber Mignonette, Lemon - 21/42

STOREY FARMS DEVILED 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.

Husk®
CHARLESTON
EXECUTIVE CHEF RICK OHLEMACHER
GENERAL MANAGER MEGAN SCHNEEBERGER
10.31.26