11.22.26

GENERAL MANAGER MEGAN SCHNEEBERGER

EXECUTIVE CHEF RICK OHLEMACHER

THE BAR & PATIO

Husk®

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

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

Oysters

	salinity	
BIRD ISLANDS*, Bird Island, NC	HIGH	3.50 PER
PORT ROYALS*, Beaufort, SC	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, Apple Butter 17

YELLOWFIN TUNA CRUDO*, Coconut Green Curry Broth, Cucumber, Puffed Rice 26

TEMPURA FRIED MUSHROOMS, Ocopa, Pepper Relish 21

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 Gumbo 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.