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 Liqeur, 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

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 DEVILED 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, Biscuit Crumble, Forx Farm Parmesan - 16

BRAISED BEET TOAST, Whipped Ricotta, Pecan Dukah, Chamomile Honey, Sourdough- 17

SMOKED FISH DIP, Foccacia, Hot Sauce - 17

BROADBENT COUNTRY HAM*, Pimento Cheese, Buttermilk Biscuits, Pickles - 23

Brunch

RAVEN FARMS MUSHROOM OMELET, Caramelized Onion, Herbed Boursin Cheese, Salad - 26

STOREY FARMS QUICHE, Collard Greens, Bacon, Smoked Cheddar, Salad - 26

BREAKFAST SAUSAGE, EGG*& CHEESE, English Muffin, Maple Mustard, Fries- 24

SHRIMP & GRITS, LCB Sauce, Roasted Corn, Shishitos - 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, Potato Pavé, Fried Eggs*, Sourdough - 41

TILEFISH BURGER, Lettuce, BLT Mayo, Fries - 24

HUSK CHEESEBURGER, With Fries - 25

Share

BROADBENT PEPPER BACON - 10

MARSH HEN MILLS TN CHEDDAR GRITS - 10

BUTTERMILK BISCUITS, APPLE BUTTER - 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.

Husk® CHARLESTON

EXECUTIVE CHEF RICK OHLEMACHER

GENERAL MANAGER MEGAN SCHNEEBERGER

11.21.26