# 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 |
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# First

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

STOREY FARMS DEVILED EGGS, Smoke In Chimneys Smoked Trout, Trout Roe - 19

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

GREEN SALAD, Pear, Fennel, Blue Cheese Ricotta, Crispy Ham, Charred Orange Vinaigrette - 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

FRIED PORK BELLY, Kimchi, Apple Cider Dashi - 27

BBQ BEEF RIBS, Husk BBQ, Peanuts, Cilantro, Aji Dulce Peppers - 24

# Supper

RIGATONI, Mushroom Ragout, Smoked Paprika, Arugula, Dill Cream - 42

GEORGIA SHRIMP, Garlic Butter, Parsnip, Citrus - 45

SNAPPER, Celery Root, Wax Beans - 49

WOODFIRED WHOLE TROUT FOR TWO, Garlic Chili Butter, Lime - 105

JOYCE FARMS CHICKEN, Sunchoke, Romesco - 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

CRISPY POTATOES, Hatch Chili Cheese, Bacon, Chive - 17

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

11.21.26