



## BAR MENU

### Husk Fried Chicken, Caviar & Champagne

served with two biscuits and onion dip

\$99

#### pork and pickles

daily selections

\$7

#### hushpuppies

honey butter

\$10

#### deviled eggs

b&b pickle

\$12

#### wedges

ketchup

\$8

#### smoked fish toast

milk bread, chives

\$12

#### husk cheeseburger

special sauce, shaved onion

\$18

#### husk fried chicken

three piece

\$18



## HAPPY HOUR

Monday to Friday from 5pm - 6pm

FOOD	<b>oysters on the half-shell (6ea)*</b>	15
	chef's choice, husk vinegar, cocktail sauce	
	<b>pork and pickles</b>	5
	daily selections	
	<b>hushpuppies</b>	7
	honey butter	
	<b>deviled eggs</b>	8
	b&b pickle	
	<b>wedges</b>	5
	ketchup	
	<b>smoked fish toast</b>	8
	milk bread, chives	
	<b>husk cheeseburger</b>	15
	special sauce, shaved onion	
	<b>husk fried chicken</b>	15
	three piece	

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COCKTAILS	<b>pimento tree daquiri</b>	11
	overproof rum, pimento dram, lime	
	<b>old bungalow</b>	11
	bourbon, amaro, earl grey bitters	
WINE	<b>white</b>	10
	muscadet	
	<b>red</b>	10
	mencia	

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**General Manager**

Andrew Noye

**Executive Chef**

Jacob Hammer

*Husk*