



Fried Chicken, Caviar & Champagne

our signature three piece fried chicken, ½ oz private label caviar, biscuits, soft scrambled eggs, and half bottle of Bernard Lonclas champagne

\$99

FIRST

peel and eat shrimp, bbq spice, alabama white	21
dressed oysters, husk cocktail sauce (6ea)*	23
caviar, house chips, sour cream & onion*	mkt
white lily biscuits, country gravy	13
pimento cheese, bob wood's ham, kimchi, biscuits	18
deviled pickled eggs, bread & butter pickle*	12
potato wedges, truffle hollandaise	10
french toast biscuits, heritage farms blueberries, bavarian cream	13
mixed greens, tomato, cucumber, bacon, cheddar panko, lemon poppyseed ranch	15
greek yogurt, shuler farms peaches, pecan granola	10
pastry tower	15
caramel corn ice cream sundae, sorghum	6
strawberry rhubarb cookie	3

BRUNCH

husk cheeseburger, shaved onion, special sauce, potato wedges*	19
bradford tomato sandwich, duke's, potato chips, wedges	18
hot fried chicken, white lily biscuit, watermelon	21
carolina gold rice, fried egg, garlic, aleppo, sesame*	19
georgia shrimp, marsh hen mill grits, bacon, onions, tomato*	23
chorizo, fondant potato, hickory bluff peppers, egg, salsa cremosa, focaccia	21

SIDES

scrambled eggs	6
candied bacon	6
marsh hen mill grits	6
watermelon, maldon salt	5