



CHILLED

lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea) *	23
dressed oysters, radish, apple, tangerine (6 ea) *	25
georgia peel and eat shrimp, white bbq sauce, husk old bay (½ lb)	21
north carolina flounder, pumpkin, yuzu, pepitas *	20
yellow fin tuna, coconut, lemongrass, citrus, dark rum, gochujang *	23
tennessee paddle fish roe, house chips, sour cream & onion *	60
marshallberg osetra caviar, chips, sour cream & onion *	150/220

FIRST

whipped chevre, apple onion bacon jam, cheddar crackers, sunflower seed	17
pimento cheese, hot honey, husk pickles, benne cracker, chives	14
better fresh lettuces, radish, turnip, fennel, satsuma, feta, sumac	15
foie gras torchon, winter citrus marmalade, smoked cocoa nibs	25
beef tartare, black garlic, smoked egg yolk, radish, horseradish *	17
husk charcuterie, mustard, pickles, benne crackers	21
roasted kentucky lamb ribs, fermented cranberry bbq	20
bbq pork rinds, alabama white sauce	8
country ham, apple, smoked cheddar, black garlic, pecans *	16
dutch fork pumpkin bisque, north carolina crab, lion's mane	16

SUPPER

dry aged brasstown ribeye, appalachian gold, chimichurri, beef jus *	150
north carolina trout, hakurei turnip, fennel, toasted farro *	40
heritage cheshire bone-in pork, heirloom squash, chili, rainwater shitake, chestnut *	44
georgia shrimp, red kuri squash, lemongrass, yuzu, marsh hen mill grits	39
south carolina swordfish, tiara rice, red pepper, butter beans, basil *	42
joyce farms duck, sunchoke, onion, black apple, black walnut, umami caramel *	45
brasstown striploin, appalachian gold, pole beans, crème fraîche, black garlic jus *	55

SHARE

a collection of southern vegetables	28
braised collards, alliums, smoked ham hock, bourbon barrel aged soy	8
marsh hen mills grits, pickled squash, salsa macha	8
white lily biscuits, smoked black pepper	10
marsh hen mills cornbread, honey butter	10