

Eye Openers

HUSK BLOODY MARY, house-smoked cocktail onions -13
HUSK MIMOSA, prosecco, orange juice, passionfruit, grapefruit bitters -13
HUSK BELLINI, Jacoulot creme de peche, prosecco - 14
CAFE AGAVE, Lunazul reposado tequila, Cantera negra, Ancho Reyes, cold brew- 16
TAKE IT EASY, a low ABV sparkling citrus refresher. Choice of lemon, lime, grapefruit- 12

Fried Chicken & Caviar

SIGNATURE THREE PIECE FRIED CHICKEN,
1/2 OZ PRIVATE LABEL CAVIAR, BISCUITS,
SOFT SCRAMBLED EGGS & A HALF BOTTLE
OF CHAMPAGNE

99

Sweets

PASTRY SELECTION, maple donuts, banana bread-15
CHOCOLATE CHIP COOKIES -3
HUSHPUPPIES, hibiscus honey butter - 13
CINNAMON ROLL, chocolate & pecan - 6

First

CAVIAR, house chips, sour cream & onion* - mkt
DRESSED OYSTERS, cocktail sauce (6ea)* - 23
WHITE LILY BISCUITS, country gravy - 13
PIMENTO CHEESE, chow-chow, biscuits -15
DEVILED EGGS, pickles - 12
MIXED GREENS, burnt garlic caesar, cucumber, seeds -16

Brunch

HUSK CHEESEBURGER, shaved onion, special sauce, potato wedges*- 19
HOT FRIED CHICKEN, White Lily biscuits, grits - 21
GEORGIA SHRIMP, Marsh Hen Mills grits, chimichurri - 24
CHORIZO SAUSAGE, local squash, peppers, egg, salsa cremosa, focaccia* - 21
CAROLINA GOLD RICE CONGEE, fried egg, garlic, aleppo, sesame* - 21
CHILAQUILES, fried egg, salsa verde, pickled onion, radish* - 22
STEAK & EGGS, Brasstown strip loin, egg, homefries, truffle hollandaise* - 35

Sides

HASH BROWNS - 6
SCRAMBLED EGGS - 6
CANDIED BACON - 6
MARSH HEN MILLS GRITS - 6