

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

CHOCOLATE CHIP COOKIES - 3

HUSHPUPPIES, hibiscus honey butter - 13

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