

# 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

<i>Fried Chicken &amp; Caviar</i>	SIGNATURE THREE PIECE FRIED CHICKEN, 1/2 OZ PRIVATE LABEL CAVIAR, BISCUITS, SOFT SCRAMBLED EGGS & A HALF BOTTLE OF CHAMPAGNE	99
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# Sweets

- PASTRY SELECTION -15
- CHOCOLATE CHIP COOKIES -3
- FRENCH TOAST BISCUITS, poached pears, bavarian cream - 13
- BREAD PUDDING, apple, cinnamon, cream - 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, radish, benne, fried bread -16

# Brunch

- HUSK CHEESEBURGER, shaved onion, special sauce, potato wedges\*- 19
- HOT FRIED CHICKEN, White Lily biscuits, grits - 21
- FRIED GEORGIA SHRIMP, Marsh Hen Mills grits, pimento cheese, apple salsa - 24
- CHORIZO SAUSAGE, local squash, peppers, egg, salsa cremosa, focaccia\* -21
- CAROLINA GOLD RICE, fried egg, garlic, aleppo, sesame\* - 21

# Sides

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.