

## 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 -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