

## Eye Openers

HUSK BLOODY MARY, house-smoked cocktail onions -13

HUSK MIMOSA, prosecco, orange juice, passionfruit, grapefruit bitters -13

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

99

## Sweets

PASTRY SELECTION, chili ganache brownies, raspberry brioche donuts -15

RASPBERRY WHITE CHOCOLATE CHIP COOKIES -3

BITSCUIT FRENCH TOAST, bavarian cream - 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, hash browns\*- 19

HOT FRIED CHICKEN, White Lily biscuits, grits - 21

GEORGIA SHRIMP, Marsh Hen Mills grits, chimichurri - 24

CAROLINA GOLD RICE CONGEE, fried egg, garlic, aleppo, sesame\* - 21

BREAKFAST PLATE, eggs, biscuit, homefries, hollandaise, choice of bacon or ham - 22

## Sides

SCRAMBLED EGGS - 6

CANDIED BACON - 6

MARSH HEN MILLS GRITS - 6

HOMEFRIES, hollandaise - 9