

Cocktails

- THE LYND, Olive Oil Fat Washed Vodka, Gin, Red Bay Infused Vermouth, Celery, Black Pepper - 16
- ON A LIMB, Ford's Gin, Braulio, Grapefruit, Lime, Vegetal De Chartreuse, Soda - 17
- YUZU DEL SOL, Capurro Pisco, Yuzu, Giffard Cacao, Vanilla - 18
- MENAGERIE, Dudognon Cognac, Pear & Orange Liqueur, Lemon, Sugar, Anise - 17
- 43 BANANAS, Vida Mezcal, Blanco Tequila, Licor 43, Crème De Banane, Vanilla, Lime - 17
- NOCTURNE, Bardstown Origin Bourbon, Coffee Infused Casa Mariol Vermut, Suze, Orange Peel - 20
- CHATHAM ARTILLERY PUNCH, Brandy, Bourbon, Limoncello, Sweet Tea, Allspice - 14

Husk Old-Fashioned

OLD FORESTER RYE, AMARO NARDINI, FINO SHERRY, CHOCOLATE, EMBERED SORGHUM

22

Chilled

- LOWCOUNTRY OYSTERS, Cocktail Sauce, Horseradish-Peanut Relish, Husk Vinegar (6ea)* - 23
- DRESSED OYSTERS, Crème Fraîche, Caviar (6ea)* - 25
- GEORGIA PEEL & EAT SHRIMP, White BBQ Sauce, Husk Old Bay (1/2lb) - 21
- TENNESSEE PADDLEFISH ROE, House Chips, Sour Cream & Onion* - 60
- MARSHALLBERG OSETRA CAVIAR, House Chips, Sour Cream & Onion* - 150
- NORTH CAROLINA FLOUNDER, Tangerine, Radish, Apple, Billy's Watercress* - 20
- BIGEYE TUNA, Coconut, Lemongrass, Citrus, Dark Rum, Gochujang* - 23
- STONE CRAB, Spring Onion Custard, Citrus - 21

First

- PIMENTO CHEESE, Hot Honey, Husk Pickles, Benne Cracker, Chives - 14
- BETTER FRESH LETTUCES, Radish, Turnip, Fennel, Satsuma, Feta, Sumac - 15
- CHICKEN LIVER, Mustard, Pickles, Benne Crackers - 16
- BEEF TARTARE, Black Garlic, Smoked Egg Yolk, Radish, Horseradish* - 17
- COUNTRY HAM, Smoked Cheddar, Apple, Black Garlic, Pecans* - 18
- BBQ PORK RINDS, White BBQ Sauce - 8
- ROASTED OYSTERS, Bone Marrow, Serrano, Biscuit Crumble (6ea)* - 25
- WHIPPED CHEVRE, Apple Onion Bacon Jam, Cheddar Crackers, Sunflower Seed - 17

Supper

- DRY-AGED BRASSTOWN RIBEYE, Yukon Gold, Chimichurri, Beef Jus* - 150
- SUNBURST TROUT, Hakurei Turnip, Fennel, Toasted Farro* - 41
- HERITAGE CHESHIRE BONE-IN-PORK, Heirloom Squash, Chili, Rainwater Shiitake, Chestnut* - 44
- GEORGIA SHRIMP, Andouille, Red Pepper, Worcestershire, Spring Onion, Marsh Hen Mills Grits - 40
- RUSSO'S SHEEPSHEAD, Tiara Rice, Red Pepper, Butter Beans, Basil* - 42
- JOYCE FARMS DUCK, Sunchoke, Onion, Black Apple, Black Walnut, Umami Caramel* - 45
- BRASSTOWN STRIPLOIN, Appalachian Gold, Pole Beans, Crème Fraîche, Black Garlic Jus* - 55

Share

- A COLLECTION OF SOUTHERN VEGETABLES - 28
- BRAISED COLLARD GREENS - 8
- MARSH HEN MILLS GRITS - 8
- WHITE LILY BISCUITS - 10
- MARSH HEN MILLS CORNBREAD - 10

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.