

## 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

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

GEORGIA PEEL & EAT SHRIMP, White BBQ Sauce, Husk Old Bay (1/2lb) - 21

BIGEYE TUNA, Coconut, Lemongrass, Citrus, Dark Rum, Gochujang\* - 23

GEORGIA TILEFISH TARTARE, Apple, Radish, Wasabi, Celery\* - 18

TENNESSEE PADDLEFISH ROE, House Chips, Sour Cream & Onion\* - 60

MARSHALLBERG OSETRA CAVIAR, House Chips, Sour Cream & Onion\* - 150

## First

PIMENTO CHEESE, Hot Honey, Husk Pickles, Benne Cracker, Chives - 14

BETTER FRESH LETTUCES, Radish, Turnip, Fennel, Satsuma, Feta, Sumac - 15

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

HUSK CHARCUTERIE, Mustard, Pickles, Benne Crackers - 20

LAMB PATE, Carrot Mustard, English Peas - 16

ROASTED OYSTERS, Bone Marrow Butter, Serrano Chili, Biscuit Crumble - 25

## Supper

DRY-AGED BRASSTOWN RIBEYE, Appalachian Gold Potato, Chimichurri, Beef Jus\*- 150

GEORGIA TILEFISH, Hakurei Turnip, Fennel, Toasted Farro\* - 44

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\*

MARKET FISH, English Peas, Snow Peas, Golden Beets, Spring Herbs\* - 45

JOYCE FARMS DUCK, Sunchoke, Onion, Apple, Black Walnut, Umami Caramel - 45

BRASSTOWN STRIPLOIN, Appalachian Gold, Green Beans, Crème Fraîche, Black Garlic Jus\* - 55

## Share

A COLLECTION OF SOUTHERN VEGETABLES - 28

MARSH HEN MILLS GRITS - 8

WHITE LILY BISCUITS - 10

BRAISED COLLARD GREENS - 8

MARSH HEN MILLS CORNBREAD - 10

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