

## Eye Openers

HUSK BLOODY MARY - 13

HUSK MIMOSA, Prosecco, Orange Juice, Passionfruit, Grapefruit Bitters - 13

CAFE AGAVE, Lunazul Reposado Tequila, Cantera Negra, Ancho Reyes, Cold Brew - 16

*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, Lemon Poppyseed Bun, Lavender Ganache Brownie - 16

CHOCOLATE CHAI COOKIE - 3

FRENCH TOAST BISCUITS, Bavarian Cream, Strawberries - 13

STRAWBERRY DANISH, Pastry Cream, Oat Streusel - 8

## First

CAVIAR, 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, Radish, Seeds - 16

## Brunch

HUSK CHEESEBURGER, Shaved Onion, Special Sauce, Potato Wedges\* - 19

HOT FRIED CHICKEN, White Lily Biscuits, Grits - 21

GEORGIA SHRIMP, Marsh Hen Mills Grits, Bacon, Green Onion, Tomato, Savannah Spice - 25

CAROLINA GOLD RICE CONGEE, Fried Egg, Meadow Garlic Chili Crisp\* - 21

CHORIZO SAUSAGE, Butternut Squash, Peppers, Salsa Verde, Foccacia\* - 21

## Sides

BACON - 6

SCRAMBLED EGGS - 6

MARSH HEN MILLS GRITS - 6

GRAPEFRUIT BRULEE - 4