

## Cocktails

- THE LYND, Olive Oil Fat Washed Vodka, Gin, Red Bay Infused Vermouth, Celery, Black Pepper - 16
- SWEET CAROLINA, Conniption Navy Strength Gin, Benedictine, Grapefruit, Lemon, Cheerwine - 16
- BIRD OF PARADISE, Strawberry Infused Tequila, Blanc Vermouth, Lime, Soda, Pink Peppercorn - 17
- NOCTURNE, Bardstown Origin Bourbon, Coffee Infused Casa Mariol Vermut, Suze, Orange Peel - 20
- CHATHAM ARTILLERY PUNCH, Brandy, Bourbon, Limoncello, Sweet Tea, Allspice - 14

<i>Husk Old-Fashioned</i>	OLD FORESTER RYE, AMARO NARDINI, FINO SHERRY, CHOCOLATE, EMBERED SORGHUM	22
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## 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
- TENNESSEE PADDLEFISH ROE, House Chips, Sour Cream & Onion\* - 30/60
- MARSHALLBERG OSETRA CAVIAR, House Chips, Sour Cream & Onion\* - 150

## First

- PIMENTO CHEESE, Hot Honey, Husk Pickles, Benne Cracker, Pork Rinds, Chives - 14
- BETTER FRESH LETTUCES, Radish, Cucumber, Feta, Sunflower Seed, Green Goddess - 15
- SPRING ONION SMOKED CHEDDAR HUSHPUPPIES, Herb Aioli - 14
- CHICKEN WINGS, Sumac, Fresno, Garlic, Parmesan - 15
- COUNTRY HAM, Smoked Cheddar, Apple, Black Garlic, Pecans\* - 18
- BEEF TARTARE, Black Garlic, Smoked Egg Yolk, Radish, Horseradish\* -17
- KENTUCKY LAMB TERRINE, Carrot Mustard, Pickles, Benne Crackers - 16
- ROASTED OYSTERS, Basil Butter, Serrano Chili, Biscuit Crumble - 25

## Supper

- BRASSTOWN RIBEYE, Red Potatos, Chimichurri, Beef Jus\* - 150
- HERITAGE CHESHIRE BONE-IN-PORK, Heirloom Squash, Chili, Rainwater Shiitake, Green Peanut\* - 44
- GEORGIA SHRIMP, Andouille, Red Pepper, Worcestershire, Spring Onion, Marsh Hen Mills Grits - 39
- SOUTH CAROLINA FLOUNDER, Hakurei Turnip, Fennel, Toasted Farro\* - 45
- FLORIDA SOFTSHELL CRAB, English Peas, Snow Peas, Golden Beets, Spring Herbs\* - 45
- JOYCE FARMS CHICKEN, Sunchoke, Onion, Apple, Black Walnut, Umami Caramel - 38
- BRASSTOWN STRIPLOIN, Appalachian Gold, Spring Onion, Spruce, Bone Marrow\* - 55

## Share

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

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