

## 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, Blanco Tequila, Lime Vermouth, Strawberry, Pink Peppercorn, Soda - 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 SIGNATURE 100 BOURBON, ITALICUS, CHINA-CHINA AMARO, GRAPEFRUIT	20
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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\* - 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 - 14
- SPRING ONION & SMOKED CHEDDAR HUSHPUPPIES, Herb Aioli - 15
- 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
- HUSK CHARCUTERIE, Mustard, Pickles, Benne Crackers - 20

## Supper

- BRASSTOWN RIBEYE, 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
- GEORGIA TILEFISH, Hakurei Turnip, Fennel, Toasted Farro\* - 45
- FLORIDA SOFTSHELL CRAB, English Peas, Snow Peas, Golden Beets, Spring Herbs\* - 45
- JOYCE FARMS DUCK, Sunchoke, Onion, Apple, Black Walnut, Umami Caramel\* - 45
- BRASSTOWN STRIPLOIN, Gold Potatos, 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.