

# Cocktails

- THE LYND, Olive Oil Fat Washed Vodka, Gin, Red Bay Infused Vermouth, Celery, Black Pepper - 16
- SWEET CAROLINA, Connption 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

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|---------------------------|--------------------------------------------------------------------------------|----|
| <i>Husk Old-Fashioned</i> | OLD FORESTER SIGNATURE 100 BOURBON,<br>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\* - 30/60
- MARSHALLBERG OSETRA CAVIAR, House Chips, Sour Cream & Onion\* - 150

# First

- PIMENTO CHEESE, Hot Honey, Husk Pickles, Benne Cracker, Pork Rinds, Chives - 14
- LOCAL LETTUCES, Radish, Cucumber, Feta, Sunflower Seed, Green Goddess - 14
- CHICKEN WINGS, Sumac, Fresno, Garlic, Parmesan - 15
- HUSK CHARCUTERIE, Mustard, Pickles, Benne Crackers - 20
- SPRING ONION & SMOKED CHEDDAR HUSHPUPPIES, Herb Aioli - 15
- BEEF TARTARE, Black Garlic, Smoked Egg Yolk, Radish, Horseradish\* -17

# Supper

- BRASSTOWN RIBEYE, Beef Fat Potatoes, Blue Cheese, Chives, Beef Jus\* - 150
- HERITAGE CHESHIRE BONE-IN-PORK, Heirloom Squash, Chili, Rainwater Shiitake, Green Peanut\* - 46
- FLORIDA SHRIMP, Andouille, Red Pepper, Worcestershire, Spring Onion, Marsh Hen Mills Grits - 39
- RUSSO’S SCALLOPS, English Peas, Snow Peas, Beets, Spring Herbs\* - 48
- FLORDIA TRIPLETAIL, Hakurei Turnip, Fennel, Toasted Farro\* - 45
- JOYCE FARMS DUCK, Sunflower, Smoked Parsnip, Green Allium, Fermented Green Tomato\* - 45
- BRASSTOWN STRIPLOIN, Gold Potatoes, Spring Onion, Spruce, Bone Marrow\* - 55

# Share

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

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