

## Cocktails

- THE LYND, Olive Oil Fat Washed Vodka, Gin, Red Bay Infused Vermouth, Celery, Black Pepper - 16  
 GARDEN RITUAL, Vodka, Centum Herbis, Aloe & Alpine Liqueurs, Lemon Balm, Charred Lemon - 15  
 SWEET CAROLINA, Conniption Navy Strength Gin, Benedictine, Grapefruit, Lemon, Cheerwine - 16  
 BIRD OF PARADISE, Blanco Tequila, Lime Vermouth, Strawberry, Pink Peppercorn, Soda - 17  
 THISTLE & RYE, Hibiscus Infused Old Forester Rye 100, Longleaf Alba Thistle, Lemon, Lavender - 16  
 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\* - 30/60  
 MARSHALLBERG OSETRA CAVIAR, House Chips, Sour Cream & Onion\* - 150  
 DRESSED OYSTER, Burnt Strawberry, Green Strawberry, Lime-25

## First

- PIMENTO CHEESE, Hot Honey, Husk Pickles, Benne Cracker, Pork Rinds, Chives - 14  
 LOCAL LETTUCES, Radish, Cucumber, Feta, Sunflower Seed, Green Goddess - 14  
 SPRING ONION & SMOKED CHEDDAR HUSHPUPPIES, Herb Aioli - 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

- RUSSO'S SCALLOPS, Leeks, Aparagus. Mushrooms\* - 48  
 JOYCE FARMS DUCK, Sunflower, Smoked Parsnip, Green Allium, Fermented Green Tomato\* - 45  
 GEORGIA TILEFISH, Hakurei Turnip, Fennel, Toasted Farro\* - 46  
 GEORGIA SHRIMP, Andouille, Red Pepper, Worcestershire, Spring Onion, Marsh Hen Mills Grits - 39  
 BRASSTOWN STRIPLOIN, Gold Potatoes, Spring Onion, Spruce, Bone Marrow\* - 55  
 HERITAGE CHESHIRE BONE-IN-PORK, Heirloom Squash, Chili, Rainwater Shiitake, Green Peanut\* - 46  
 BRASSTOWN RIBEYE, Chives, Beef Jus\* - 120

## Share

- A COLLECTION OF SOUTHERN VEGETABLES - 28  
 BRAISED COLLARDS - 8  
 MARSH HEN MILLS GRITS, Confit Cherry Tomato, Patty Pan Squash - 8  
 WHITE LILY BISCUITS - 10  
 TALLOW POTATOES, Bleu Cheese Crema - 10

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