

## Cocktails

- GARDEN RITUAL, Vodka, Centum Herbis, Aloe & Alpine Liqueurs, Lemon Balm, Charred Lemon - 15  
 SWEET CAROLINA, Connption Navy Strength Gin, Benedictine, Grapefruit, Lemon, Cheerwine - 16  
 TROPIC LINE, Cappuro Pisco, Novo Fogo Cachaça, Mastiha, Guava-Secco Syrup, Lime, Soda - 17  
 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

### *Husk Old-Fashioned*

OLD FORESTER SIGNATURE 100 BOURBON,  
 ITALICUS, CHINA-CHINA AMARO, GRAPEFRUIT

20

## 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  
 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  
 BRADFORD CANTELOUPE & COUNTRY HAM, Smoked Pecans, Whipped Goat Cheese - 18  
 BEEF TARTARE, Black Garlic, Smoked Egg Yolk, Radish, Horseradish\* -17  
 FRIED PORK RIBS, Peach, Habanero, Onion, Cucumber - 18  
 HUSK CHARCUTERIE, Mustard, Pickles, Benne Crackers\* - 20

## Supper

- RUSSO'S SCALLOPS, Leeks, Asparagus. Mushrooms\* - 48  
 JOYCE FARMS CHICKEN, Sunflower, Smoked Parsnip, Green Allium, Fermented Green Tomato - 38  
 CAROLINA SWORDFISH, Tomato, Squash, Black Garlic, Chili\* - 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, Corn, Field Peas, Salsa Verde, Bacon Jam\* - 46  
 BRASSTOWN RIBEYE, Chives, Beef Jus\* - 120

## Share

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

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