Nashville



FIRST	pimento cheese, chow-chow, benne seed wafers	
	white lily biscuits, jake's sock sausage gravy	14
	anson mills overnight oats, peanut, apple, honey	16
	hummingbird cake, smoked cream cheese, banana, pecan	15
	benton's country ham, peach, caramelized cream, fig leaf, peanut	23
	spring lettuces, heirloom tomato, fried onion, reserve cheddar	14
	sourdough toast, fromage blanc, english peas, mint	17
	bear creek pork belly, peanut, house pickles	16
BRUNCH	husk cheeseburger*, double patty, american cheese	24
	breakfast plate, scrambled egg*, hashbrown, bacon, biscuit	22
	cornmeal johnny cakes, sock sausage, sorghum, farm egg*	22
	tennessee mushroom & grits, farm egg*, cilantro	22
	cornmeal fried catfish, cutting celery remoulade, hot slaw	26
	frittata, broccoli, pimento cheese, potato, white toast	23
	new orleans bbq shrimp, marsh hen mill grits, okra, benne	35
	steak & eggs, bourbon au poivre, potato wedges	37

🔐 broadbent bacon	7	cleveland hot slaw	6
👼 cheddar biscuit & jam	6	heirloom white grits	7

General Manager Anna Nelson

Executive Chef Bryan O'Kelly

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

Husk