



NASHVILLE

EXECUTIVE CHEF BRYAN O'KELLY

GENERAL MANAGER ANNA NELSON

02.15.26

Cocktails

- HUSK BLOODY MARY, benton’s country ham, pickles - 16
- LOVERS & FRIENDS, bizarro aperitivo, strawberry-hibiscus, citrus, cava - 16
- GIVE UP THE GHOST, mezcal, tequila, jasmine, yuzu, milk clarified - 17
- CAFÉ IN CARCOSA, tn whiskey, coffee cordial, salted whipped cream **hot or chilled* - 16
- STRANGE BREW, borghetti liqueur, amaro, brown sugar, cardamom - 16

<i>Husk Old-Fashioned</i>	HUSK RITTENHOUSE, MADEIRA, SORGHUM, BLACKSTRAP BITTERS	23
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First

- GINGERBREAD CAKE, passion fruit glaze - 10
- PIMENTO CHEESE, pie crust, cucumber, sweet & sour, onion, peanut - 16
- WHITE LILY BISCUITS, country sausage gravy - 14
- ANSON MILLS OVERNIGHT OATS, peanut, apple, plum, honey - 17
- BISCUIT BENEDICT, collard greens, benton’s ham, hollandaise - 18
- BENTON’S COUNTRY HAM, parsnip, pumpkin seed, cocoa nib - 23
- BEAR CREEK PORK BELLY, apple, cabbage, dijon +egg \$2 - 16
- WINTER LETTUCES, honeycrisp apple, blue cheese, black walnut, golden raisin - 16
- ROMAINE CAESAR, cornbread, asiago +chicken breast \$12 - 15

Brunch

- HUSK CHEESEBURGER*, double patty, american cheese +egg \$2 - 24
- BREAKFAST PLATE, scrambled egg*, hasbrown, bacon, biscuit - 22
- CORNMEAL JOHNNY CAKES, chorizo, tomatillo, farm egg* - 22
- TENNESSEE MUSHROOM & GRITS, farm egg*, cilantro - 22
- FRIED CHICKEN SANDWICH, lime mayo, scallion slaw, chili crisp - 20
- FRITTATA, delicata squash, brown butter kale, country sausage, fromage blanc - 23
- SHRIMP & GRITS, hominy, green tomato, burnt scallion - 36
- STEAK & EGGS, sauce robert, potato wedges - 37

Sides

- BROADBENT BACON - 7
- BREAKFAST SAUSAGE - 7
- CHEDDAR BISCUIT & JAM - 6
- GRITS - 6
- POTATO WEDGES - 5

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