



NASHVILLE

EXECUTIVE CHEF BRYAN O'KELLY

GENERAL MANAGER ANNA NELSON

02.18.26

Cocktails

- SEEDS YOU SOW, vodka, pomegranate-rosemary shrub, allspice, citrus, soda - 17
- MATCHA BOX TWENTY, matcha infused gin, juniper-honey shrub, lemon, banana - 17
- GIVE UP THE GHOST, mezcal, tequila, jasmine, yuzu, milk clarified - 17
- BUTTER BUSINESS BUREAU, brown butter washed brandy, vermouth, persimmon - 17
- STRANGE BREW, borghetti espresso liqueur, amaro, cardamom - 17
- GOODBYE HORSES, belle meade bourbon, blood orange, lime, madeira - 17
- MANHATTAN PROJECT, husk willett 9 year single barrel, barolo chinato, boker's - 45

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

- BEAR CREEK BEEF TARTARE*, savoy cabbage, chili, burnt garlic, oregano - 19
- ALABAMA SHRIMP, blood orange, bravo radish, togarashi, shiso - 19
- MURDER POINT OYSTERS, habanada, juniper - 28
- FLOUNDER CRUDO, sorghum, hazelnut, carrot, tangerine lace - 29

First

- PIMENTO CHEESE, pie crust, cucumber, sweet & sour, onion, peanut - 16
- WINTER LETTUCES, honeycrisp apple, blue cheese, black walnut, golden raisin - 17
- FRIED CAROLINA GOLD RICE, pork belly, pepper jelly, carolina bbq - 20
- BENTON'S COUNTRY HAM, parsnip, pumpkin seed, cocoa nib - 23
- ROASTED SQUASH, miso caramel, pecan, sweetgrass dairy coppinger- 19
- ROASTED MURDER POINT OYSTERS, country ham & 'nduja butter, lime - 31

Supper

- MISSISSIPPI CATFISH, sunchoke, fennel, cabbage, vadouvan - 42
- JOYCE FARMS CHICKEN BREAST, maitake, brioche, ramp - 39
- BEAR CREEK HERITAGE PORK*, golden beets, kale, salsa macha, peanut - 43
- JERK SHRIMP & GRITS, hominy, green tomato, burnt scallion - 37
- BEAR CREEK STRIP STEAK*, broccolini, smoked garlic, peppercorn - 53
- GULF SWORDFISH, candy roaster squash, clams, breadcrumb, dill - 45
- BEAR CREEK DRY-AGED RIBEYE*, party butter - MKT

Share

- BUTTERMILK CHEDDAR BISCUITS - 8
- HERITAGE CORNBREAD - 12
- FARRO, BUTTERNUT SQUASH, SWEET POTATO, PEPITAS - 12
- A PLATE OF SOUTHERN VEGETABLES - 30

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