



NASHVILLE

EXECUTIVE CHEF BRYAN O'KELLY

GENERAL MANAGER ANNA NELSON

03.08.26

Cocktails

- HUSK BLOODY MARY, Benton’s Country Ham, Pickles - 16
- MIMOSA FLIGHT, Hibiscus Lemon, Thyme Honey, Orange Pomegranate - 20
- HUE GO GIRL, Elderflower Aperitivo, Tonic, Cava - 14
- 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
- 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.