

## Cocktails

- SEEDS YOU SOW, Vodka, Pomegranate-Rosemary Shrub, Allspice, Citrus, Soda - 17
- MATCHA BOX TWENTY, Matcha Infused Gin, Thyme-Honey Shrub, Lemon, Banana - 17
- GIVE UP THE GHOST, Mezcal, Tequila, Jasmine, Yuzu, Milk Clarified - 18
- BUTTER BUSINESS BUREAU, Brown Butter Washed Aquavit, Vermouth, Bay Leaf - 18
- STRANGE BREW, Borghetti Espresso Liqueur, Amaro, Cardamom - 17
- GOODBYE HORSES, Rum Blend, Blood Orange, Lime, Amaro - 17
- MANHATTAN PROJECT, Husk Willett 9 Year Single Barrel, Barolo Chinato, Boker's - 46

### *Husk Old-Fashioned*

HUSK ELIJAH CRAIG, MADEIRA,  
SORGHUM, BLACKSTRAP BITTERS

24

## 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
- YELLOWFIN TUNA, Beet, Yuzu, Aji Amarillo, Anise Hyssop - 32

## First

- PIMENTO CHEESE, Pie Crust, Cucumber, Sweet & Sour, Onion, Peanut - 16
- SPRING LETTUCES, Honeycrisp Apple, Blue Cheese, Black Walnut, Golden Raisin - 17
- BENTON'S COUNTRY HAM, Parsnip, Pumpkin Seed, Cocoa Nib - 23
- FRIED CAROLINA GOLD RICE, Pork Belly, Pepper Jelly, Carolina BBQ - 20
- ROASTED APPALACHIAN GOLD POTATO, Burnt Garlic Mayo, Fennel, Chorizo - 21
- ROASTED MURDER POINT OYSTERS, 'Nduja Butter, Lime - 31

## Supper

- SHRIMP & GRITS, Green Gumbo, Jalapeño, Kale, Benne - 37
- JOYCE FARMS CHICKEN BREAST, Maitake, Brioche, Sour Garlic - 39
- BEAR CREEK HERITAGE PORK\*, Farro, Spring Onion, Collards, Black Garlic BBQ - 43
- BUCKSNORT TROUT, Carolina Gold Rice, Country Ham, Blue Crab, Celery - 42
- BEAR CREEK STRIP STEAK\*, Asparagus, Sunchoke, Sunflower Seeds - 54
- BEAR CREEK DRY-AGED RIBEYE\*, Party Butter - MKT

## Share

- BUTTERMILK CHEDDAR BISCUITS - 8
- HERITAGE CORNBREAD - 12
- BUTTERBEANS, CHOW CHOW - 12
- A PLATE OF SOUTHERN VEGETABLES - 30