

## Cocktails

- SPRING FLING, Vodka, Pomegranate, Basil, Citrus, Soda - 17
- BON, SHERRY, Fino Sherry, Blood Orange, Rum, Spice - 16
- NIGHT MOVES, Gin, Floreale Vermouth, Cucumber- Jasmine, Sunchoke - 17
- CHASING GHOSTS, Mezcal, Tequila, Mint Tea, Citrus, Smoked Pineapple, Milk Clarified - 18
- BUTTER BUSINESS BUREAU, Brown Butter Washed Aquavit, Vermouth, Bay Leaf - 18
- STRANGE BREW, Borghetti Espresso Liqueur, Amaro, Cardamom - 17

<i>Husk Old-Fashioned</i>	HUSK ELIJAH CRAIG SINGLE BARREL, MADEIRA, SORGHUM, BLACKSTRAP BITTERS	24
<i>Manhattan Project</i>	HUSK WILLETT 9 YEAR SINGLE BARREL, BAROLO CHINATO, BOKER'S	46

## Chilled

- BEAR CREEK BEEF TARTARE\*, Savoy Cabbage, Chili, Burnt Garlic, Oregano - 19
- ALABAMA SHRIMP, Blood Orange, Bravo Radish, Togarashi, Shiso - 19
- MURDER POINT OYSTERS, Kimchi, Cucumber - 28
- YELLOWFIN TUNA, Beet, Yuzu, Aji Amarillo, Anise Hyssop - 32

## First

- PIMENTO CHEESE, Pie Crust, Cucumber, Sweet & Sour, Onion, Peanut - 16
- SPRING LETTUCES, SPRING LETTUCES, Strawberry, Green Goddess, Fried Shallot - 18
- BENTON'S COUNTRY HAM, Parsnip, Pumpkin Seed, Cocoa Nib - 23
- FRIED CAROLINA GOLD RICE, Pork Belly, Pepper Jelly, Carolina BBQ - 20
- ROASTED MURDER POINT OYSTERS, 'Nduja Butter, Lime - 31

## Supper

- SHRIMP & GRITS, Green Gumbo, Jalapeño, Kale, Benne - 37
- JOYCE FARMS CHICKEN BREAST, Maitake, Sour Garlic, Sourdough - 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

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