

# Happy Anniversary!

## Cocktails

- HUSK BLOODY MARY, Benton's Country Ham, Pickles - 16
- MIMOSA FLIGHT, Hibiscus Lemon, Thyme Honey, Orange Pomegranate - 20
- MAMA MIA, Aperitivo Select, Blood Orange Shrub, Cava - 16
- CAFÉ IN CARCOSA, TN Whiskey, Coffee Cordial, Salted Whipped Cream - 16
- STRANGE BREW, Borghetti Liqueur, Amaro, Brown Sugar, Cardamom - 16

<i>Husk Old-Fashioned</i>	HUSK LARCENY BARREL PROOF, MADEIRA, SORGHUM	26
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## First

- CARROT CAKE, Bay Leaf, Whipped Cream - 12
- 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
- ROMAINE CAESAR, Cornbread, Asiago +Chicken Breast \$12 - 15
- SPRING LETTUCES, Strawberry, Green Goddess, Coppinger, Fried Shallot - 18

## Brunch

- HUSK CHEESEBURGER\*, Double patty, American Cheese +Egg \$2 - 24
- BREAKFAST PLATE, Scrambled Egg\*, Hashbrown, Bacon, Biscuit - 22
- CORNMEAL JOHNNY CAKES, Chorizo, Tomatillo, Farm Egg\* - 22
- FRIED CHICKEN PLATE, Maple, Butterbeans, Biscuit - 20
- MUSHROOM TOAST, Brioche, Oyster Mushroom, Apple Chili Glaze, Farm Egg\* - 22
- SHRIMP & GRITS, Green Gumbo, Jalapeño, Kale, Benne - 37
- STEAK & EGGS, Sauce Robert, Potato Wedges - 37

## Sides

- BROADBENT BACON - 7
- CHEDDAR BISCUIT & JAM - 6
- GRITS - 6
- POTATO WEDGES - 5
- BUTTERBEANS, CHOW CHOW - 6

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

*Husk*<sup>®</sup>

NASHVILLE

EXECUTIVE CHEF BRYAN O'KELLY

GENERAL MANAGER ANNA NELSON

05.16.26