

Happy Mother's Day!

Cocktails

- SPRING FLING, Vodka, Pomegranate, Basil, Citrus, Soda - 17
- NIGHT MOVES, Gin, Floreale Vermouth, Cucumber- Jasmine, Sunchoke - 17
- CHASING GHOSTS, Mezcal, Tequila, Mint Tea, Citrus, Smoked Pineapple, Milk Clarified - 18
- A DIFFERENT SHADE OF BLUE, Husk Rum Blend, Cantaloupe Shrub, Lime, Chili, Blue - 18
- CAN-CAN I KICK IT? Pisco, Rhubarb Amaro, Strawberry, Lemon, Burlesque Bitters - 17
- STRANGE BREW, Borghetti Espresso Liqueur, Amaro, Cardamom - 17

<i>Husk Old-Fashioned</i>	HUSK LARCENY BARREL PROOF, MADEIRA, SORGHUM	26
<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 - 20
- MURDER POINT OYSTERS, Kimchi, Cucumber - 28

First

- PIMENTO CHEESE, Pie Crust, Cucumber, Sweet & Sour, Onion, Peanut - 17
- SPRING LETTUCES, Strawberry, Green Goddess, Coppinger, Fried Shallot - 18
- BENTON'S COUNTRY HAM, Parsnip, Pumpkin Seed, Cocoa Nib - 23
- ENGLISH PEAS, Lemon Herb Ricotta, Benne, Guajillo, Ramp - 20
- 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 - 38
- JOYCE FARMS CHICKEN BREAST, Maitake, Sour Garlic, Brioche - 39
- BEAR CREEK HERITAGE PORK*, Farro, Spring Onion, Collards, Black Garlic BBQ - 43
- BUCKSNORT TROUT, Carolina Gold Rice, Country Ham, Blue Crab, Celery - 44
- 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.

Husk

NASHVILLE

EXECUTIVE CHEF BRYAN O'KELLY

GENERAL MANAGER ANNA NELSON

05.101.26