



NASHVILLE

EXECUTIVE CHEF BRYAN O'KELLY

GENERAL MANAGER ANNA NELSON

07.26.26

Cocktails

- HUSK BLOODY MARY, Benton’s Country Ham, Pickles - 16
- MIMOSA FLIGHT, Cherry Lemon, Honey Grapefruit, Orange Pomegranate - 20
- HUE GO GIRL, Elderflower Aperitivo, Tonic, Cava - 16
- GHOST OF THE SUN, Rum, Brandy, Sunflower, Yuzu, Milk Clarified - 18
- 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 WELLER FULL PROOF, MADEIRA, SORGHUM, BLACKSTRAP BITTERS	28
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First

- LEMON POUND CAKE, Vanilla, Verbena, Benne - 14
- PIMENTO CHEESE, Cucumber, Sweet & Sour, Onion, Peanut, Benne Wafer - 16
- WHITE LILY BISCUITS, Country Sausage Gravy - 14
- ANSON MILLS OVERNIGHT OATS, Peanut, Banana, Blackberry - 17
- BEAR CREEK PORK BELLY, Fennel, Peach, BBQ - 16
- BENTON’S COUNTRY HAM, Peach, Horseradish, Tarragon- 23
- ROMAINE CAESAR, Cornbread, Asiago +*Chicken Breast \$12* - 15
- SUMMER LETTUCES, Green Goddess, Squash, Kenny’s Norwood, 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
- BISCUIT BENEDICT, Collard Greens, Benton’s Ham, Hollandaise - 18
- FRIED CHICKEN PLATE, Maple, Butterbeans, Biscuit - 20
- MUSHROOM TOAST, Brioche, Oyster Mushroom, Apple Chili Glaze, Farm Egg* - 22
- SHRIMP & GRITS, Green Gumbo, Jalapeño, Okra, Benne - 37
- STEAK & EGGS, Special Sauce, Potato Wedges - 37

Sides

- BROADBENT BACON - 7
- CHEDDAR BISCUIT & JAM - 6
- GRITS - 6
- POTATO WEDGES - 7
- 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.