



NASHVILLE

EXECUTIVE CHEF BRYAN O'KELLY

GENERAL MANAGER ANNA NELSON

08.13.26

Cocktails

- SUMMER FLING, Vodka, Pomegranate, Basil, Citrus, Soda - 17
- GHOST OF THE SUN, Mezcal, Sunflower, Citrus, Amaro, Milk Clarified - 18
- FAIRY FAY, Rye, Peach Infused Absinthe, Honey, Lime, Soda - 16
- NIGHT MOVES, Tequila, Dry Vermouth, Cucumber, Tomato Water, Jasmine - 17
- STRANGE BREW, Borghetti Espresso Liqueur, Amaro, Cardamom - 17

<i>Husk Old-Fashioned</i>	BOURBON, SORGHUM, MADEIRA, AMARO, BLACKSTRAP BITTERS	28
<i>Manhattan Project</i>	HUSK WILLETT 9 YEAR SINGLE BARREL, BAROLO CHINATO, BOKER'S	46

Chilled

- ALABAMA SHRIMP, Sungold Tomato, Hoja Santa, Aji Dulce, Puffed Rice - 21
- BEEF TARTARE*, Savoy Cabbage, Chili, Burnt Garlic, Oregano - 19
- MURDER POINT OYSTERS, Kimchi, Cucumber - 28
- YELLOWFIN TUNA, Cantaloupe, Jimmy Nardello, Aji Amarillo, Lime - 32

First

- PIMENTO CHEESE, Cucumber, Sweet & Sour, Onion, Peanut, Benne Seed Wafer - 17
- SUMMER LETTUCES, Green Goddess, Squash, Kenny's Norwood, Fried Shallot - 18
- BENTON'S COUNTRY HAM, Peach, Horseradish, Tarragon - 23
- FRIED CAROLINA GOLD RICE, Pork Belly, Pepper Jelly, Carolina BBQ - 20
- NEW POTATO, Burnt Garlic Mayo, Fennel, Chorizo - 21
- ROASTED MURDER POINT OYSTERS, 'Nduja Butter, Lime - 31

Supper

- SHRIMP & GRITS, Green Gumbo, Jalapeño, Okra, Benne - 38
- JOYCE FARMS CHICKEN BREAST, Cabbage, Conch Peas, Hazelnut, Miso - 39
- HERITAGE PORK*, Zucchini, Green Tomato, Gold BBQ - 43
- MISSISSIPPI CATFISH, Carolina Gold Rice, Sweet Corn, Chili Crunch, Basil - 43
- BEAR CREEK STRIP STEAK*, Fairytale Eggplant, Smoked Tomato, Shiso - 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.