



NASHVILLE

EXECUTIVE CHEF BRYAN O'KELLY

GENERAL MANAGER ANNA NELSON

09.19.26

Cocktails

- HUSK BLOODY MARY, Benton’s Country Ham, Pickles - 16
- HUSK MIMOSA, Plum Lemon, Honey Grapefruit, Orange Pomegranate - 16
- HUE GO GIRL, Elderflower Aperitivo, Tonic, Cava - 16
- GHOST OF THE SUN, Mezcal, Sunflower, Citrus, Amaro, 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>	BOURBON, SORGHUM, MADEIRA, AMARO, BLACKSTRAP BITTERS	28
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First

- LEMON POUND CAKE, Vanilla, Verbena, Benne - 14
- PIMENTO CHEESE, “Candied” Collard Greens, Benne Wafer, Lemon - 16
- WHITE LILY BISCUITS, Country Sausage Gravy - 14
- WATERMELON SALAD, Cucumber Granita, Thai Basil, Jalapeño - 17
- FRIED CAROLINA GOLD RICE, Pork Belly, Pepper Jelly, Carolina BBQ - 19
- BENTON’S COUNTRY HAM, Peach, Horseradish, Tarragon- 23
- SUMMER LETTUCES, Green Goddess, Squash, Kenny’s Norwood, Fried Shallot - 18
- ALABAMA SHRIMP, Sungold Tomato, Hoja Santa, Aji Dulce, Puffed Rice - 21

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
- CHICKEN CAESAR SALAD, Cornbread, Asiago - 27
- FRIED CHICKEN PLATE, Hot Honey, Butterbeans - 23
- SHRIMP & GRITS, Green Gumbo, Jalapeño, Okra, Benne - 37
- STEAK FRITES, Steak Sauce, Farm Egg* - 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.