



NASHVILLE

EXECUTIVE CHEF BRYAN O'KELLY

GENERAL MANAGER ANNA NELSON

10.18.26

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	20
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First

- APPLE BUCKLE, Cormeal, Farm Cheese Ice Cream - 14
- PUMPKIN PARFAIT, Pumpkin, Orange Blossom Labna, Sorghum, Candied Pepita - 14
- AUTUMN LETTUCES, Black Walnut, Honeycrisp Apple, Blue Cheese, Toasted Rye - 18
- PIMENTO CHEESE, Candied Collard Greens, Benne Wafer, Lemon - 16
- WHITE LILY BISCUITS, Country Sausage Gravy - 14
- BENTON’S COUNTRY HAM, Bay Leaf Mayo, Salt & Vinegar Potato- 23
- 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
- CHICKEN CAESAR SALAD, Bread Crumb, Asiago - 24
- BEAR CREEK MOJO PORK, Cranberry Beans, Mustard Greens, Farm Egg* - 25
- FRIED CHICKEN PLATE, Hot Honey, Butterbeans - 23
- SHRIMP & GRITS, Green Gumbo, Jalapeño, Okra, Benne - 25
- 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.