Cocktails

HUSK BLOODY MARY, Benton's Country Ham, Pickles - 16

HUSK MIMOSA, Choice of Plum Lemon, Honey Grapefruit, Orange Pomegranate - 16 (FLIGHT- 20)

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

Husk Old-Fashioned	BOURBON, SORGHUM, MADEIRA, AMARO, BLACKSTRAP BITTERS	20

First

APPLE BUCKLE, Cormeal, Vanilla Whipped 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

PASTRAMI SANDWICH, Sauerkraut, Burnt Garlic, Mayo, Cheddar, Brioche , Farm Egg* - 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

*Husk®

NASHVILLE

EXECUTIVE CHEF BRYAN O'KELLY

GENERAL MANAGER ANNA NELSON

10.25.26

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.