



NASHVILLE

EXECUTIVE CHEF BRYAN O'KELLY

GENERAL MANAGER ANNA NELSON

10.15.26

Cocktails

- FALL INTO PLACE, Vodka, Cinnamon Honey Shrub, Pear, Citrus, Soda - 17
- HI'S & LO'S, Gin, Hibiscus, Pink Peppercorn, Lemon -18
- GHOST OF THE SUN, Mezcal, Pepitas, Citrus, Amaro, Milk Clarified - 18
- THE FIG SLEEP, Rye, Vermouth, Fig Leaf, Banana -18
- STRANGE BREW, Borghetti Espresso Liqueur, Amaro, Cardamom - 17

<i>Husk Old-Fashioned</i>	BOURBON, SORGHUM, MADEIRA, AMARO, BLACKSTRAP BITTERS	20
<i>Manhattan Project</i>	HUSK WILLETT 9 YEAR SINGLE BARREL, BAROLO CHINATO, BOKER'S	46

Chilled

- ALABAMA SHRIMP, Cherry Tomato, Hoja Santa, Aji Dulce, Puffed Rice - 21
- BEEF TARTARE*, Savoy Cabbage, Chili, Burnt Garlic, Oregano - 19
- WAVELENGTH OYSTERS, Preserved Watermelon, Shallot - 28
- YELLOWFIN TUNA, Cantaloupe, Jimmy Nardello, Aji Amarillo, Lime - 32

First

- PIMENTO CHEESE, Candied Collard Greens, Benne Seed Wafer, Lemon - 17
- AUTUMN LETTUCES, Black Walnut, Honeycrisp Apple, Blue Cheese, Toasted Rye - 18
- BENTON'S COUNTRY HAM, Bay Leaf Mayo, Salt & Vinegar Potato- 23
- FRIED CAROLINA GOLD RICE, Pork Belly, Pepper Jelly, Carolina BBQ - 20
- NEW POTATO, Burnt Garlic Mayo, Fennel, Chorizo - 21
- ROASTED WAVELENGTH OYSTERS, 'Nduja Butter, Lime - 31

Supper

- SHRIMP & GRITS, Green Gumbo, Jalapeño, Jimmy Nardello, Benne - 38
- MISSISSIPPI CATFISH, Carolina Gold Rice, Spaghetti Squash, Peanut, Green Tomato Harissa - 44
- JOYCE FARMS CHICKEN BREAST, Cabbage, Conch Peas, Hazelnut, Miso - 40
- HERITAGE PORK*, Zucchini, Green Tomato, Gold BBQ - 43
- BEAR CREEK STRIP STEAK*, Honeynut Squash, Salsa Macha, Smoked Pumpkin - 55
- 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.