# Cocktails

FALL INTO PLACE, Vodka, Cinnamon Honey Shrub, Pear, Citrus, Soda - 17

ROSE FIDELITY, Rosewood Cider, Lo-Fi Amaro, Lime, Plum, Ginger- 18

GHOST OF THE SUN, Mezcal, Pepitas, Citrus, Amaro, Milk Clarified - 18

THREE DOTS THREE DASHES, Rum, Scotch, Sweet Potato, Lime, Pimento Dram - 18

THE FIG SLEEP, Barrel Aged Gin, Vermouth, Fig Leaf, Banana -18

STRANGE BREW, Borghetti Espresso Liqueur, Amaro, Cardamom - 17

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| *Husk Old-Fashioned* | HEAVEN HILL 7 YEAR, SORGHUM, MADEIRA, BLACKSTRAP BITTERS | 28 |
| *Manhattan Project* | 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

DUKE'S OF TOPSAIL OYSTERS*, Butternut Squash Nuoc Cham - 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 - 19

BENTON'S COUNTRY HAM, Bay Leaf Mayo, Salt & Vinegar Potato- 23

FRIED CAROLINA GOLD RICE, Pork Belly, Pepper Jelly, Carolina BBQ - 20

NEW POTATO, Fermented Chili Ranch, Bread & Butter Green Tomato, Trout Roe, Dill - 21

ROASTED DUKE'S OF TOPSAIL OYSTERS, 'Nduja Butter, Lime - 31

# Supper

SHRIMP & GRITS, Green Gumbo, Jalapeño, Okra, 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*, Delicata, 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.

Husk® NASHVILLE

EXECUTIVE CHEF BRYAN O'KELLY

GENERAL MANAGER ANNA NELSON

11.19.26