



DESSERT	Figs and Honey	10
	Figgy Pudding, Fermented Honey Ice Cream, Honeycomb Candy	
	<i>Pairing: Château de Cranne "Annie Darras", Loupiac, France 2019</i>	
	Georgia Olive Oil Cake	10
	RazzMatazz, Burnt Lemon Curd, Crème Fraîche Ice Cream	
	<i>Pairing: Forthave Yellow Génépi, Brooklyn, NY, 48 Proof</i>	
	Pecan Chocolate Tart	10
	Dark Chocolate, Salted Caramel & Pecan Ice Cream	
	<i>Pairing: Resurgens Rye Malt Whiskey, Atlanta, GA, 86 Proof</i>	
	Sorbet	7
	Changes Daily	

WINE	Château d'Yquem	Sauvignon Blanc, Semillon	38/oz
	<i>Sauternes, Bordeaux, France 1998</i>		
	Marcel Deiss "Selection de Grains Nobles"	Gewürztraminer	26
	<i>Alsace, France, 2006</i>		
	Matthiasson "Vermouth No. 6"	Flora	16
	<i>Napa Valley, California</i>		
	Broadbent "10 Year Tawny Porto"	Touriga Nacional	12
	<i>Douro, Portugal</i>		

COCKTAIL	Epilogue	17
	Cognac, Rye, Port Wine Cordial, Chocolate Bitters	
	Café Agave	16
	Lunazul Reposado Tequila, Cantera Negra, Ancho Reyes, Cold Brew	

DIGESTIFS & AMARI	Amaro Lucano Zero (N/A)	12
	<i>Rosemary, Citrus</i>	
	Cardamaro	10
	<i>Cardoon, Herbs, Tabacco</i>	
	Green Chartreuse V.E.P.	49
	<i>Anise Seed, Citrus Peel, Peppermint, Tobacco</i>	
	Il Gusto di Amalfi "Mandarino"	12
	<i>Mandarin - for fans of limoncello</i>	
	Longleaf Evergreen Alpine	15
<i>Chartreuse-like, Anise, Tea, Peppermint</i>		
Pasubio	10	
<i>Blueberry, Pine, Smoke - we recommend with soda</i>		
Underberg	5	
<i>Licorice, Anise, Clove - individually bottled</i>		
Vecchio Amaro Del Capo	11	
<i>Mint, Aniseed, Licorice, Citrus</i>		
Vecchio Amaro Del Capo "Red Hot"	15	
<i>Calabrian Chili, Aniseed, Mint, Licorice</i>		
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WHISKEY	Hillrock	37
	<i>Roasted Corn, Toast, Raisin, Walnut, Fig, Butterscotch Finish</i>	
	Kavalan	37
	<i>Brown Sugar, Ground Cinnamon, White Pepper, Prune, Jam</i>	
Resurgens	20	
<i>Graham, Malt, Chocolate</i>		
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BRANDY	Laird's Apple	11
	<i>Baked Apple, Spiced Wood</i>	
Pierre Ferrand 1840 Cognac	17	
<i>Pear, Green Grape, Mint, Peanut, Honey</i>		