



DESSERT	miso caramel crème brûlée	12
	lively orchards apples, brown butter, buckwheat	
	<i>pairing: daniel boccard rosé demi-sec, bugey cordon, france 2021</i>	12
	georgia olive oil cake	10
	scuppernong, burnt lemon curd, crème fraîche ice cream	
	<i>pairing: forthave yellow génépi, brooklyn, ny, 48 proof</i>	14
	black cocoa cremeux	12
	valrhona caraibe 66% chocolate, methodical coffee, pecan	
	<i>pairing: resurgens rye malt whiskey, atlanta, ga, 86 proof</i>	20
	sorbet	7
	changes daily	

WINE	château d'yquem	sauvignon blanc, semillon	38/oz
	sauternes, bordeaux, france 1998		
	marcel deiss "selection de grains nobles"	gewürztraminer	26
	alsace, france, 2006		
	matthiasson "vermouth no. 6"	flora	16
	napa valley, california		
	broadbent "10 year tawny porto"	touriga nacional	12
	douro, portugal		

COCKTAIL	epilogue	17
	cognac, rye, port wine cordial, chocolate bitters	
	café agave	16
	lunazul reposado tequila, cantera negra, ancho reyes, cold brew	



2 oz pour

DIGESTIFS & AMARI	amaro lucano zero (n/a) <i>rosemary, citrus</i>	12
	cardamaro <i>cardo, herbs, tobacco</i>	10
	green chartreuse v.e.p. <i>anise seed, citrus peel, peppermint, tobacco</i>	49
	il gusto di amalfi "mandarino" <i>mandarin - for fans of limoncello</i>	12
	longleaf evergreen alpine <i>chartreuse-like, anise, tea, peppermint</i>	15
	pasubio <i>blueberry, pine, smoke - we recommend with soda</i>	10
	underberg <i>licorice, anise, clove - individually bottled</i>	5
	vecchio amaro del capo <i>mint, anise seed, licorice, citrus</i>	11
vecchio amaro del capo "red hot" <i>calabrian chili, anise seed, mint, licorice</i>	15	

WHISKEY	hillrock <i>roasted corn, coast, raisin, walnut, fig, butterscotch finish</i>	37
	kavalan <i>brown sugar, ground cinnamon, white pepper, prune, jam</i>	37
	resurgens <i>graham, malt, chocolate</i>	20

BRANDY	laird's apple <i>baked apple, spiced wood</i>	11
	pierre ferrand 1840 cognac <i>pear, green grape, mint, peanut, honey</i>	17

Pastry Chef
Karissa Bednarz

Executive Chef
Jacob Hammer



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