



<b>DESSERT</b>	<b>miso caramel crème brûlée</b>	12
	lively orchards apples, brown butter, buckwheat	
	<i>pairing: daniel boccard rosé demi-sec, bugey cordon, france 2021</i>	12
	<b>pumpkin cheesecake semifreddo</b>	12
speculoos, toasted marshmallow, pumpkin seed		
<i>pairing: henriques &amp; henriques sercial madeira</i>		17
<b>black cocoa cremeux</b>		12
valrhona caraibe 66% chocolate, coffee, pecan		
<i>pairing: resurgens rye malt whiskey, atlanta, ga, 86 proof</i>		20
<b>sorbet</b>		7
changes daily		

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

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

**Pastry Chef**  
Karissa Bednarz

**Executive Chef**  
Jacob Hammer

*Husk*

DIGESTIFS & AMARI	<b>amaro lucano zero (n/a)</b> <i>rosemary, citrus</i>	12
	<b>cardamaro</b> <i>cardoos, herbs, tobacco</i>	10
	<b>green chartreuse v.e.p.</b> <i>anise seed, citrus peel, peppermint, tobacco</i>	49
	<b>il gusto di amalfi "mandarino"</b> <i>mandarin - for fans of limoncello</i>	12
	<b>longleaf evergreen alpine</b> <i>chartreuse-like, anise, tea, peppermint</i>	15
	<b>pasubio</b> <i>blueberry, pine, smoke - we recommend with soda</i>	10
	<b>underberg</b> <i>licorice, anise, clove - individually bottled</i>	5
	<b>vecchio amaro del capo</b> <i>mint, anise seed, licorice, citrus</i>	11
	<b>vecchio amaro del capo "red hot"</b> <i>calabrian chili, anise seed, mint, licorice</i>	15
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WHISKEY	<b>hillrock</b> <i>roasted corn, coast, raisin, walnut, fig, butterscotch finish</i>	37
	<b>kavalan</b> <i>brown sugar, ground cinnamon, white pepper, prune, jam</i>	37
	<b>resurgens</b> <i>graham, malt, chocolate</i>	20
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BRANDY	<b>laird's apple</b> <i>baked apple, spiced wood</i>	11
	<b>pierre ferrand 1840 cognac</b> <i>pear, green grape, mint, peanut, honey</i>	17