



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
	pumpkin semifreddo	12
speculoos, toasted marshmallow, pumpkin seed		
<i>pairing: quinta dos pesos carcavelos, portugal 1992</i>		19
black cocoa cremeux		12
valrhona caraibe 66% chocolate, 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
	<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>			

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

Pastry Chef
Karissa Bednarz

Executive Chef
Jacob Hammer

Husk

DIGESTIFS & AMARI	amaro lucano zero (n/a)	12
	<i>rosemary, citrus</i>	
	cardamaro	10
	<i>cardo, herbs, tobacco</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, anise seed, licorice, citrus</i>		
vecchio amaro del capo "red hot"	15	
<i>calabrian chili, anise seed, mint, licorice</i>		
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WHISKEY	hillrock	37
	<i>roasted corn, coast, raisin, walnut, fig, butterscotch finish</i>	
	kavalan	37
	<i>brown sugar, ground cinnamon, white pepper, prune, jam</i>	
noble oak double oak rye	20	
<i>allspice, clove, maple</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>		