



DESSERT

buttermilk chess pie	12
chamomile, honey, winter citrus	
pairing: <i>daniel boccard rosé demi-sec, bugay cordon, france 2021</i>	12
pumpkin semifreddo	12
speculoos, toasted marshmallow, pumpkin seed	
pairing: <i>quinta dos pesos caravelos, portugal 1992</i>	19
black cocoa cremeux	12
valrhona caraibe 66% chocolate, coffee, pecan	
pairing: <i>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	

Pastry Chef
Karissa Bednarz

Executive Chef
Jacob Hammer

Husk



DIGESTIFS & AMARIS

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

WHISKEY

hillrock	37
roasted corn, coast, raisin, walnut, fig, butterscotch finish	
kavalan	37
brown sugar, ground cinnamon, white pepper, prune, jam	
noble oak double oak rye	20
allspice, clove, maple	

BRANDY

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