



DESSERT	buttermilk chess pie		12
	chamomile, honey, winter citrus		
	<i>pairing: elio perrone "bigaro" rose, piedmont, italy</i>		12
	pumpkin semifreddo		12
	speculoos, toasted marshmallow, pumpkin seed		
	<i>pairing: quinta dos pesos carcavelos, portugal 1992</i>		17
	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
	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			
smith woodhouse "LBV 2009 porto"	touriga nacional, touriga franca	14	
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
	noble oak double oak rye <i>allspice, clove, maple</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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