



DESSERT	sunchoke ice cream		12
	caramelized white chocolate, cardamom, pecan		
	<i>pairing: marcel deiss "selection de grains nobles" gewürztraminer</i>		26
	dark chocolate mousse		12
	bradford sweet potato, chili, benne seed		
	<i>pairing: Amaro Meletti, marche, italy</i>		9
	crème fraîche cheesecake		12
	blood orange, red beet, sage, rose petal		
	<i>pairing: elio perrone "bigaro" frizzante rosé, piedmont, italy</i>		9
	sorbet		7
	changes daily		
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WINE	château d'yquem	sauvignon blanc, semillon	38/1oz
	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			
casa manouel boullosa "quinta dos pesos"	field blend	17	
carcavelos, lisboa, portugal, 1992			
		3 oz/5 oz	
elio perrone "bigaro"	bracchetto, moscato d'asti	9/14	
frizzante rosé piedmont, italy, 2023			
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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 & AMARI	amaro lucano zero (n/a) <i>rosemary, citrus</i>	12
	cardamaro <i>cardoon, herbs, tabacco</i>	10
	green chartreuse v.e.p. <i>anise seed, citrus peel, peppermint, tabacco</i>	60
	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
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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
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BRANDY	laird's apple <i>baked apple, spiced wood</i>	11
	pierre ferrand 1840 cognac <i>pear, green grape, mint, peanut, honey</i>	17