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|------------------------------------------------|--------------------------------------------------------------------------|---------------------------|--------|
| 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 | | |
| WINE | château d'yquem Grand 1er Cru Classé | sauvignon blanc, semillon | 38/1oz |
| | sauternes, bordeaux, france 1998 | | |
| | château suduiraut 1er Cru Classé | sauvignon blanc, semillon | 22/2oz |
| | preignac, sauternes, bordeaux, france 2013 | | |
| | marcel deiss "selection de grains nobles" | gewürztraminer | 26 |
| | alsace, france, 2006 | | |
| | matthiasson "vermouth no. 6" | flora | 16 |
| | napa valley, california | | |
| smith woodhouse "LBV 2009 porto" | touriga nacional, touriga franca | 14 | |
| douro, portugal | | | |
| casa manouel boulosa "quinta dos pesos" | field blend | 17 | |
| carcavelos, lisboa, portugal, 1992 | | | |
| elio perrone "bigaro" | bracchetto, moscato d'asti | 3 oz/5 oz 9/14 | |
| frizzante rosé piedmont, italy, 2023 | | | |
| 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



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> | 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 |
| <hr/> | | |
| 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 |
| <hr/> | | |
| BRANDY | laird's apple <i>baked apple, spiced wood</i> | 11 |
| | pierre ferrand 1840 cognac <i>pear, green grape, mint, peanut, honey</i> | 17 |



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