



DESSERT

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
buttermilk panna cotta	12
heritage farm strawberries, honey, almond, pea tendril	
<i>pairing: henriques & henriques 10 year</i>	9
sorbet	7
changes daily	

WINE

château d'yquem Grand 1er Cru Classé	sauvignon blanc, semillon	38/1oz
<i>sauternes, bordeaux, france 1998</i>		
château suduiraut 1er Cru Classé	sauvignon blanc, semillon	22/2oz
<i>peignac, sauternes, bordeaux, france 2013</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>		
smith woodhouse "LBV 2009 porto"	touriga nacional, touriga franca	14
<i>douro, portugal</i>		
casa manuel boulosa "quinta dos pesos"	field blend	17
<i>carcavelos, lisboa, portugal, 1992</i>		
elio perrone "bigaro"	bracchetto, moscato d'asti	3 oz/5 oz 9/14
<i>frizzante rosé piedmont, italy, 2023</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



2 oz pour

DIGESTIFS & AMARI	amaro lucano zero (n/a) <i>rosemary, citrus</i>	12
	cardamaro <i>cardoan, 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



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