



DESSERT

carrot cake	chai, lowcounty creamery yogurt, black walnut, nocino <i>pairing: carcavelos, lisboa, portugal, 1992</i>	12 15
malted chocolate sundae	brownie, fennel, sassafras, root beer <i>pairing: murrell's row "eno amaro" decatur, ga</i>	13 14
buttermilk panna cotta	heritage farm strawberries, honey, almond, pea tendril <i>pairing: henriques & henriques 10 year</i>	12 9
sorbet	changes daily	7

WINE

château suduiraut 1 er Cru Classé	sauvignon blanc, semillon	22/2oz
<i>preignac, 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 manouel boullosa "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>		
broadbent "10 year tawny porto"	touriga nacional	12
<i>douro, portugal</i>		

COCKTAIL

epilogue	cognac, rye, port wine cordial, chocolate bitters	17
café agave	lunazul reposado tequila, cantera negra, ancho reyes, cold brew	16

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>cardoos, 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

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
russell's reserve single barrel <i>vanilla, toffee, anise</i>	27

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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