



DESSERT

carrot cake	chai, lowcountry creamery yogurt, walnut, nocino <i>pairing: carcavelos, lisboa, portugal, 1992</i>	12
malTED chocolate sundae	brownie, fennel, sassafras, root beer <i>pairing: braulio amaro</i>	13
buttermilk panna cotta	heritage farm strawberries, honey, almond, pea tendril <i>pairing: henriques & henriques 10 year</i>	12
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. 7"	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	15
<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	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)	12
	<i>rosemary, citrus</i>	
	cardamaro	10
	<i>cardoos, herbs, tobacco</i>	
	green chartreuse v.e.p.	60
	<i>anise seed, citrus peel, peppermint, tobacco</i>	
	il gusto di amalfi "mandarino"	12
	<i>mandarin - for fans of limoncello</i>	
	longleaf evergreen alpine	15
WHISKEY	<i>chartreuse-like, anise, tea, peppermint</i>	
	pasubio	10
	<i>blueberry, pine, smoke - we recommend with soda</i>	
	underberg	5
	<i>licorice, anise, clove - individually bottled</i>	
	vecchio amaro del capo	11
	<i>mint, anise seed, licorice, citrus</i>	
	vecchio amaro del capo "red hot"	15
	<i>calabrian chili, anise seed, mint, licorice</i>	
BRANDY	hillrock	37
	<i>roasted corn, coast, raisin, walnut, fig, butterscotch finish</i>	
	kavalan	37
	<i>brown sugar, ground cinnamon, white pepper, prune, jam</i>	
	russell's reserve single barrel	27
	<i>vanilla, toffee, anise</i>	
	laird's apple	11
	<i>baked apple, spiced wood</i>	
	pierre ferrand 1840 cognac	17
	<i>pear, green grape, mint, peanut, honey</i>	