



DESSERT	carrot cake	chai, lowcounty creamery yogurt, walnut, nocino <i>pairing: carcavelos, lisboa, portugal, 1992</i>	12 15
	malted chocolate sundae	brownie, fennel, sassafras, root beer <i>pairing: barrel aged 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	kopke 10 year tawny	<i>douro, portugal</i>	<i>touriga nacional</i> 18
	château suduiraut 1 er Cru Classé	<i>preignac, sauternes, bordeaux, france 2013</i>	<i>sauvignon blanc, semillon</i> 22/2oz
	marcel deiss "selection de grains nobles"	<i>alsace, france, 2006</i>	<i>gewürztraminer</i> 26
	matthiasson "vermouth no. 7"	<i>napa valley, california</i>	<i>flora</i> 16
	smith woodhouse "LBV 2009 porto"	<i>douro, portugal</i>	<i>touriga nacional, touriga franca</i> 14
	casa manouel boulosa "quinta dos pesos"	<i>carcavelos, lisboa, portugal, 1992</i>	<i>field blend</i> 15 3 oz/5 oz
	elio perrone "bigaro"	<i>frizzante rosé piedmont, italy, 2023</i>	<i>bracchetto, moscato d'asti</i> 9/14
COCKTAIL	epilogue	<i>cognac, rye, port wine cordial, chocolate bitters</i>	17
	café agave	<i>lunazul reposado tequila, cantera negra, ancho reyes, cold brew</i>	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>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
	russell's reserve single barrel <i>vanilla, toffee, anise</i>	27
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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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