



DESSERT	peaches and cream 12
	sourdough, buttermilk, pecan, bourbon, honey frozen yogurt
	<i>pairing: carcavelos, lisboa, portugal, 1992</i> 15
	chocolate zucchini cake 12
	preserved strawberries, toasted marshmallow, pink peppercorn
<i>pairing: elio perrone, "bigaro," frizzante rosé</i> 9/3 oz	
carolina gold rice pudding 12	
heritage farm blueberries, roasted corn ice cream	
<i>pairing: chateau sudriaut, sauternes, bordeaux, france, 2013</i> 22/2oz	
sorbet 7	
changes daily	
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WINE	château sudriaut 1 er 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. 7" flora 16
	napa valley, california
	smith woodhouse "LBV 2009 porto" touriga nacional, touriga franca 14
	douro, portugal
	casa manovel boulosa "quinta dos pesos" field blend 15
	carcavelos, lisboa, portugal, 1992
rare wine company "savannah verdelho" verdelho 16	
madeira, portugal	
elio perrone "bigaro" 3 oz/5 oz	
frizzante rosé piedmont, italy, 2023	
bracchetto, moscato d'asti 9/14	
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)	12
	<i>rosemary, citrus</i>	
	cardamaro	10
	<i>cardoon, herbs, tabacco</i>	
	green chartreuse v.e.p.	60
	<i>anise seed, citrus peel, peppermint, tabacco</i>	
	il gusto di amalfi "mandarino"	12
	<i>mandarin - for fans of limoncello</i>	
	longleaf evergreen alpine	15
	<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>		
WHISKEY	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>		
BRANDY	laird's apple	11
	<i>baked apple, spiced wood</i>	
	pierre ferrand 1840 cognac	17
<i>pear, green grape, mint, peanut, honey</i>		