



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
sorbet	7
changes daily	

WINE

kopke 10 year tawny	<i>touriga nacional</i>	18
<i>douro, portugal</i>		
château suduiraut 1er Cru Classé	<i>sauvignon blanc, semillon</i>	22/2oz
<i>preignac, sauternes, bordeaux, france 2013</i>		
marcel deiss "selection de grains nobles"	<i>gewürztraminer</i>	26
<i>alsace, france, 2006</i>		
matthiasson "vermouth no. 7"	<i>flora</i>	16
<i>napa valley, california</i>		
smith woodhouse "LBV 2009 porto"	<i>touriga nacional, touriga franca</i>	14
<i>douro, portugal</i>		
casa manouel boulosa "quinta dos pesos"	<i>field blend</i>	15
<i>carcavelos, lisboa, portugal, 1992</i>		3 oz/5 oz
elio perrone "bigaro"	<i>bracchetto, moscato d'asti</i>	9/14
<i>frizzante rosé piedmont, italy, 2023</i>		

COCKTAIL

epilogue	17
cognac, rye, port wine cordial, chocolate bitters	
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>cardoon, 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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