



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		
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WINE	château suduiraut 1 er Cru Classé	sauvignon blanc, semillon	3 oz/5 oz 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			
elio perrone "bigaro"	bracchetto, moscato d'asti	9/14	
frizzante rosé piedmont, italy, 2023			
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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) <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>
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>
	pierre ferrand 1840 cognac <i>pear, green grape, mint, peanut, honey</i>	17