



DESSERT

stonefruit trifle	12
orange blossom, honey, benne, sunflower seed	
pairing: <i>chateau sudriaut, sauternes, bordeaux, france, 2013</i>	22/2oz
thunder cake	12
chocolate cake, tomato, blackberry, chèvre, basil	1 oz/2 oz
pairing: <i>koval, rosehip liqueur, chicago, illinois</i>	7/12
almond tart	12
lemon, hibiscus, blueberry buttermilk ice cream	
pairing: <i>marcel deiss "selection de grains nobles", gewürztraminer alsace, france, 200</i>	24

WINE

sorbet	7
changes daily	
château suduiraut 1er Cru Classé	sauvignon blanc, semillon 22/2oz
preignac, sauternes, bordeaux, france 2013	
kopke 10 year tawny	touriga nacional 18
douro, portugal	
marcel deiss "selection de grains nobles"	gewürztraminer 24
alsace, france, 2006	
matthiasson "vermouth no. 7"	flora 16
napa valley, california- served on the rocks with a lemon twist	
smith woodhouse "LBV 2009 porto"	touriga nacional, touriga franca 14
douro, portugal	
casa manouel 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) <i>rosemary, citrus</i>	12
cardamaro <i>cardoos, 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
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 single malt <i>brown sugar, ground cinnamon, white pepper, prune, jam</i>	42
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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