



DESSERT

peaches and cream	12
sourdough, buttermilk, pecan, bourbon, honey frozen yogurt	
<i>pairing: carcavelos, lisboa, portugal, 1992</i>	15
thunder cake	12
chocolate cake, tomato, blackberry, chèvre, basil	
<i>pairing: matthiasson, vermouth no. 7, served on the rocks, lemon peel</i>	16
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	

WINE

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

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



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2 oz pour

DIGESTIFS & AMARI	amaro lucano zero (n/a)	12
	<i>rosemary, citrus</i>	
	cardamaro	10
	<i>cardoos, herbs, tobacco</i>	
	green chartreuse v.e.p.	60
	<i>anise seed, citrus peel, peppermint, tobacco</i>	
	il gusto di amalfi "mandarino"	12
	<i>mandarin - for fans of limoncello</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>	