



## DESSERT

<b>stonefruit trifle</b>	12
orange blossom, honey, benne, sunflower seed	
<i>pairing: chateau suduiraut, sauternes, bordeaux, france, 2013</i>	22/2oz
<b>thunder cake</b>	12
chocolate cake, tomato, sugar plum, chèvre, basil	
<i>pairing: antique pelinkovac, croatia, 70 proof</i>	13
<b>almond tart</b>	12
lemon, hibiscus, blueberry buttermilk ice cream	
<i>pairing: marcel deiss "selection de grains nobles", gewürztraminer alsace, france, 2006</i>	24
<b>sorbet</b>	7
changes daily	

## WINE

<b>château suduiraut</b> 1er Cru Classé preignac, sauternes, bordeaux, france 2013	sauvignon blanc, semillon	22/2oz
<b>kopke</b> 10 year tawny douro, portugal	touriga nacional	18
<b>marcel deiss</b> "selection de grains nobles" alsace, france, 2006	gewürztraminer	24
<b>matthiasson</b> "vermouth no. 7" napa valley, california- served on the rocks with a lemon twist	flora	16
<b>smith woodhouse</b> "LBV 2009 porto" douro, portugal	touriga nacional, touriga franca	14
<b>casa manouel boullosa</b> "quinta dos pesos" carcavelos, lisboa, portugal, 1992	field blend	15
<b>rare wine company</b> "savannah verdleho" madeira, portugal	verdelho	16
<b>elio perrone</b> "bigaro" trizzante rosé piedmont, italy, 2023	bracchetto, moscato d'asti	3 oz/5 oz 9/14

## COCKTAIL

<b>epilogue</b> cognac, rye, port wine cordial, chocolate bitters	17
<b>café agave</b> lunazul reposado tequila, cantera negra, ancho reyes, cold brew	16

Pastry Chef  
Karissa Bednarz

Executive Chef  
Jacob Hammer

Husk



## DIGESTIFS &amp; AMARI

<b>amaro lucano zero (n/a)</b>	12
<i>rosemary, citrus</i>	
<b>cardamaro</b>	10
<i>cardoon, herbs, tobacco</i>	
<b>green chartreuse v.e.p.</b>	60
<i>anise seed, citrus peel, peppermint, tobacco</i>	
<b>il gusto di amalfi "mandarino"</b>	12
<i>mandarin - for fans of limoncello</i>	
<b>pasubio</b>	10
<i>blueberry, pine, smoke - we recommend with soda</i>	
<b>underberg</b>	5
<i>licorice, anise, clove - individually bottled</i>	
<b>vecchio amaro del capo</b>	11
<i>mint, anise seed, licorice, citrus</i>	
<b>vecchio amaro del capo "red hot"</b>	15
<i>calabrian chili, anise seed, mint, licorice</i>	

## WHISKEY

<b>hillrock</b>	37
<i>roasted corn, coast, raisin, walnut, fig, butterscotch finish</i>	
<b>kavalan single malt</b>	42
<i>brown sugar, ground cinnamon, white pepper, prune, jam</i>	
<b>russell's reserve single barrel</b>	27
<i>vanilla, toffee, anise</i>	

## BRANDY

<b>laird's apple</b>	11
<i>baked apple, spiced wood</i>	
<b>pierre ferrand 1840 cognac</b>	17
<i>pear, green grape, mint, peanut, honey</i>	