



DESSERT

peaches and cream 12
sourdough, buttermilk, pecan, bourbon, honey frozen yogurt
pairing: carcavelos, lisboa, portugal, 1992 15

thunder cake 12
chocolate cake, tomato, blackberry, chèvre, basil 1 oz/2 oz
pairing: koval, rosehip liquer, chicago, illinois 7/12

carolina gold rice pudding 12
heritage farm blueberries, roasted corn ice cream
pairing: chateau sudriaut, sauternes, bordeaux, france, 2013 22/2oz

sorbet 7
changes daily

WINE

château sudriaut 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 26
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 boullosa "quinta dos pesos" field blend 15
carcavelos, lisboa, portugal, 1992

rare wine company "savannah verdleho" verdelho 16
madeira, portugal 3 oz/5 oz

elio perrone "bigaro" brachetto, moscato d'asti 9/14
frizzante rosé piedmont, italy, 2023

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

DIGESTIFS & AMARI

amaro lucano zero (n/a) <i>rosemary, citrus</i>	12
cardamaro <i>cardoos, herbs, tobacco</i>	10
green chartreuse v.e.p. <i>anise seed, citrus peel, peppermint, tobacco</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