



DESSERT

peach trifle	12
orange blossom, honey, benne, sunflower seed	
pair: <i>chateau pajzos "5 puttonyos," tokaji aszú, hungary, 2017</i>	21/2oz
thunder cake	12
chocolate cake, tomato, blackberry, chèvre, basil	
pair: <i>antique pelinkovac, croatia, 70 proof</i>	13
almond tart	12
lemon, hibiscus, blueberry buttermilk ice cream	
pair: <i>marcel deiss "selection de grains nobles", gewürztraminer alsace, france, 2006</i>	24
melon sorbet	12
coconut, citrus, lime leaf, thai basil	
pair: <i>guiseppe & luigi, prosecco, friuli, italy, nv</i>	14

WINE

kopke 10 year tawny	<i>touriga nacional</i>	18
douro, portugal		
smith woodhouse "LBV 2009 porto"	<i>touriga nacional, touriga franca</i>	14
douro, portugal		
casa manouel boullosa "quinta dos pesos"	<i>field blend</i>	15
carcavelos, lisboa, portugal, 1992		
rare wine company "savannah verdelho"	<i>verdelho</i>	16
madeira, portugal		
château suduiraut 1er Cru Classé	<i>sauvignon blanc, semillon</i>	22
preignac, sauternes, bordeaux, france 2013		
chateau pajzos "tokaji aszú 5 puttonyos"	<i>furmint, hárslevelü</i>	21
tokaj, hungary 2017		
marcel deiss "selection de grains nobles"	<i>gewürztraminer</i>	24
alsace, france, 2006		
elio perrone "bigaro"	<i>bracchetto, moscato d'asti</i>	3 oz/5 oz 9/14
frizzante rosé piedmont, italy, 2023		
matthiasson "vermouth no. 7"	<i>flora</i>	16
napa valley, california- served on the rocks with a lemon twist		

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
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 COCKTAIL

café agave <i>lunazul reposado tequila, cantera negra, ancho reyes, cold brew</i>	16
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high west bourbon <i>apricot, dark chocolate, fresh apple, cream</i>	17
basil hayden toasted barrel <i>sweet caramel, dried fruit, almond, toast</i>	24
russell's reserve single barrel <i>vanilla, toffee, anise</i>	32

BRANDY

laird's apple <i>baked apple, spiced wood</i>	11
pierre ferrand 1840 cognac <i>pear, green grape, peanut, honey</i>	17
maison dudognon "grande champagne reserve" cognac <i>apricot, plum, mint, honey, baking spice</i>	20



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