



DESSERT

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

COCKTAIL

café agave	16
reposado tequila, cantera negra, ancho reyes, cold brew	
chocolate martini	16
vodka, bailey's cream, creme de cacao, sfuamto, house chocolate sauce	

DIGESTIFS & AMARI

amaro lucano zero (n/a)	2 oz pour	12
rosemary, citrus		
green chartreuse v.e.p.		60
anise seed, citrus peel, peppermint, tobacco		
il gusto di amalfi "mandarino"		12
mandarin - for fans of limoncello		
pasubio		10
blueberry, pine, smoke - we recommend with soda		
murrell's row eno amaro		15
sasparilla, gentian, rhubarb, orange peel		
underberg		5
licorice, anise, clove - individually bottled		
vecchio amaro del capo "red hot"		15
calabrian chili, anise seed, mint, licorice		

Pastry Chef
Karissa Bednarz

Executive Chef
Jacob Hammer

Husk

DESSERT WINE

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

WHISKEY

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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