



DESSERT

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

WINE

château suduiraut 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	24
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 boulosa "quinta dos pesos"	field blend	15
carcavelos, lisboa, portugal, 1992		
rare wine company "savannah verdelho"	verdelho	16
madeira, portugal		
elio perrone "bigaro"	bracchetto, 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



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

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, mint, peanut, honey</i>	17



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