



DESSERT

chocolate orange cake	12
roasted ginger, asian pear, benne seed	
pair: <i>nardini, veneto, italy</i>	13
chestnut mont blanc	12
pink lady apples, crème fraîche, speculoos	
pair: <i>niepoort, "dry white port," douro, portugal</i>	16
butterscotch pudding	12
banana, white miso, vanilla bean, smoked salt	
pair: <i>chateau pajzos "5 puttonyos," tokaji aszú, hungary, 2017</i>	21/2oz
chocolate pecan pie	12
sorghum & vanilla ice cream	
pair: <i>maison dudognon "grande champagne reserve" cognac</i>	20
sorbet	7
changes daily	

COCKTAIL

café agave	16
reposado tequila, cantera negra, ancho reyes, cold brew	
chocolate martini	16
vodka, bailey's cream, creme de cacao, sfumato, house chocolate sauce	
eggnog	12
bourbon, spiced rum, egg, cream, spices *	
husk grasshopper	13
creme de menthe, creme de cacao, centum herbis, cream, branca menta	
	2 oz pour

DIGESTIFS & AMARI

amaro lucano zero (n/a)	12
rosemary, citrus	
braulio	18
gentian root, wormwood, clove, star anise, mint	
green chartreuse v.e.p.	60
anise seed, citrus peel, peppermint, tobacco	
amaretto	11
toasted almond, marzipan, apricot, caramel, and chocolate	
murrell's roy barrel-aged eno amaro	17
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

Savannah Georgia

DESSERT WINE

niepoort dry white port <i>douro, portugal</i>	<i>rabigato, viosinho</i>	15
smith woodhouse "LBV 2009 porto" <i>douro, portugal</i>	<i>touriga nacional, touriga franca</i>	14
casa manouel boulosa "quinta dos pesos" <i>carcavelos, lisboa, portugal, 1992</i>	<i>field blend</i>	15
rare wine company "savannah verdelho" <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
smith woodhouse "10 yr tawny port" <i>douro, portugal</i>	<i>touriga nacional, touriga franca</i>	14
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
	3 oz/5 oz	
elio perrone "bigaro" <i>frizzante rosé piedmont, italy, 2023</i>	<i>bracchetto, moscato d'asti</i>	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
iw harper cabernet cask bourbon <i>rich oak, vanilla, dark fruit</i>	23
balvenie caribbean cask 14yr <i>vanilla, toffee, fresh fruit</i>	39

BRANDY

laird's apple bottled-in-bond <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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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