



DESSERT	miso caramel crème brûlée	12
	lively orchards apples, brown butter, buckwheat	
	pairing: château de cranne "annie darras", loupiac, france 2019	12
	georgia olive oil cake	10
	scuppernong, burnt lemon curd, crème fraîche ice cream	
	pairing: forthave yellow génépi, brooklyn, ny, 48 proof	14
	pecan chocolate tart	10
	dark chocolate, salted caramel & pecan ice cream	
	pairing: resurgens rye malt whiskey, atlanta, ga, 86 proof	20
WINE	sorbet	7
	changes daily	
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WINE	château d'yquem	sauvignon blanc, semillon 38/oz
	sauternes, bordeaux, france 1998	
	marcel deiss "selection de grains nobles"	gewürztraminer 26
	alsace, france, 2006	
	matthiasson "vermouth no. 6"	flora 16
	napa valley, california	
	broadbent "10 year tawny porto"	touriga nacional 12
	douro, portugal	
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COCKTAIL	epilogue	17
	cognac, rye, port wine cordial, chocolate bitters	
	café agave	16
	lunazul reposado tequila, cantera negra, ancho reyes, cold brew	



DIGESTIFS & AMARIS

amaro lucano zero (n/a)	12
rosemary, citrus	
cardamaro	10
cardoon, herbs, tobacco	
green chartreuse v.e.p.	49
anise seed, citrus peel, peppermint, tobacco	
il gusto di amalfi "mandarino"	12
mandarin - for fans of limoncello	
longleaf evergreen alpine	15
chartreuse-like, anise, tea, peppermint	
pasubio	10
blueberry, pine, smoke - we recommend with soda	
underberg	5
licorice, anise, clove - individually bottled	
vecchio amaro del capo	11
mint, anise seed, licorice, citrus	
vecchio amaro del capo "red hot"	15
calabrian chili, anise seed, mint, licorice	

WHISKEY

hillrock	37
roasted corn, coast, raisin, walnut, fig, butterscotch finish	
kavalan	37
brown sugar, ground cinnamon, white pepper, prune, jam	
resurgens	20
graham, malt, chocolate	

BRANDY

laird's apple	11
baked apple, spiced wood	
pierre ferrand 1840 cognac	17
pear, green grape, mint, peanut, honey	