



DESSERT	Figs and Honey	10
	Figgy Pudding, Fermented Honey Ice Cream, Honeycomb Candy	
	<i>Pairing: Château de Cranne "Annie Darras", Loupiac, France 2019</i>	
		12
Georgia Olive Oil Cake	RazzMatazz, Burnt Lemon Curd, Crème Fraîche Ice Cream	10
	<i>Pairing: Broadbent 10 Year Tawny Porto</i>	12
S'mores Bar	House Made Marshmallow, Graham Cracker, Milk Chocolate Ganache	10
	<i>Pairing: Resurgens Rye Malt Whiskey, Atlanta, GA, 86 Proof</i>	20
Sorbet	Changes Daily	7

WINE	Château d'Yquem	Sauvignon Blanc, Semillon	38/oz
	<i>Sauternes, Bordeaux, France 1998</i>		
	Marcel Deiss "Selection de Grains Nobles"	Gewürztraminer	26
	<i>Alsace, France, 2006</i>		
Matthiasson "Vermouth No. 6"	Flora	16	
	<i>Napa Valley, California</i>		
Broadbent "10 Year Tawny Porto"	Touriga Nacional	12	
	<i>Douro, Portugal</i>		

COCKTAIL	Epilogue	17
	<i>Cognac, Rye, Port Wine Cordial, Chocolate Bitters</i>	
Café Agave	16	
	<i>Lunazul Reposado Tequila, Cantera Negra, Ancho Reyes, Cold Brew</i>	



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, Tobacco</i>	49
Longleaf Evergreen Alpine <i>Chartreuse-like, Anise, Tea, Peppermint</i>	15
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, Aniseed, Licorice, Citrus</i>	11
Vecchio Amaro Del Capo "Red Hot" <i>Calabrian Chili, Aniseed, Mint, Licorice</i>	15

WHISKEY

Hillrock <i>Roasted Corn, Toast, Raisin, Walnut, Fig, Butterscotch Finish</i>	37
Kavalan <i>Brown Sugar, Ground Cinnamon, White Pepper, Prune, Jam</i>	37
Resurgens <i>Graham, Malt, Chocolate</i>	20
Woodinville <i>Port Cask Finish, Candied Cherry, Plum, Chocolate</i>	20

BRANDY

Laird's Apple <i>Baked Apple, Spiced Wood</i>	11
Pierre Ferrand 1840 Cognac <i>Pear, Green Grape, Mint, Peanut, Honey</i>	17

Executive Chef
Jacob Hammer



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, Tobacco</i>	49
Longleaf Evergreen Alpine <i>Chartreuse-like, Anise, Tea, Peppermint</i>	15
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, Aniseed, Licorice, Citrus</i>	11
Vecchio Amaro Del Capo "Red Hot" <i>Calabrian Chili, Aniseed, Mint, Licorice</i>	15

WHISKEY

Hillrock <i>Roasted Corn, Toast, Raisin, Walnut, Fig, Butterscotch Finish</i>	37
Kavalan <i>Brown Sugar, Ground Cinnamon, White Pepper, Prune, Jam</i>	37
Resurgens <i>Graham, Malt, Chocolate</i>	20
Woodinville <i>Port Cask Finish, Candied Cherry, Plum, Chocolate</i>	20

BRANDY

Laird's Apple <i>Baked Apple, Spiced Wood</i>	11
Pierre Ferrand Ambre Cognac <i>Pear, Green Grape, Mint, Peanut, Honey</i>	17

Executive Chef
Jacob Hammer