
SWEETS

flight of two 18 three 27 four 36

LEMON MERINGUE *pâte sucrée, rosemary powder, grapefruit supreme, basil seed, raspberry rose gelée 10*
michele chiaro 'nivole' moscato d'asti

TIRAMISU CHEESECAKE *ladyfinger crust, espresso caramel swirl, marsala reduction, valrhona cocoa 10*
taylor fladgate '20 yr tawny

OATMEAL CREAM PIES *oatmeal cookie, cream cheese frosting, mandarin coulis 10*
la fleur d'or sauternes

CLASSIC CRÈME BRÛLÉE *seasonal berries 10 gf*
robert mondavi moscato d'oro

BANOFFEE TART *vanilla crust, banana cake, caramel ganache, banana salsa, toffee whipped cream 10*
east india 'solera' rare cream

EARL GREY PANNA COTTA *milk jam, huckleberry, cornmeal shortbread cookie 10 gf*
badia a coltibuono vin santo

MOLTEN CAKE *candied pecans, maple ice cream, pomegranate coulis, bacon chocolate bark 10*
please allow 15 minutes
bodegas dios baco oloroso

WADUKE ICE CREAM & SORBET *vanilla shortbread cookie, berries 10*

ARTISAN CHEESES *dried fruit, apple butter, crackers, crostini 16*
moët & chandon imperial champagne

COFFEE & TEA

OLD SOUTH CAPPUCCINO *chicory espresso, house made cinnamon pecan dust 6*

carafe of french press coffee 7 espresso 3.5 rainforest certified coffee 4
cappuccino 5 café latte 5 café mocha 5 freshly steeped pot of tea 4

executive chef Jason Cunningham

19% service charge applies to parties of six or more

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

PORT & MADEIRA

taylor fladgate '40 yr. tawny' 55
taylor fladgate '20 yr. tawny' 15
taylor fladgate '10 yr. tawny' 12
1998 taylor fladgate 29
2007 quinta do portal lbv 34
2011 croft porto 27
2002 lbv warre's 11
nv meyer family cellars 10
1996 broadbent 'colheita' madeira 13

COGNAC & BRANDY

rémy martin louis xiii 375
rémy martin xo 40
hennessy xo 45
courvoisier xo 35
hennessy vsop 13
rémy martin vsop 13
courvoisier vsop 12

COFFEE COCKTAILS

BREW-TIFUL buttershots,
bailey's irish cream, kahlúa, iced coffee,
whipped cream 11

ESPRESS YOURSELF stoli vanil,
frangelico, kahlúa, chilled espresso,
vanilla syrup, chicory pecan bitters 14

PATRÓN OF THE BAR patrón xo,
rumchata, iced coffee, whipped cream,
cinnamon 11

SHERRY

lustau 'san emilio' pedro ximénez 8
east india 'solera' rare cream 7.5
harvey's bristol cream 6
bodegas dios baco oloroso 5.5
lustau 'jarana' light fino 5

DESSERT WINE

	<i>glass</i>	<i>bottle</i>
ROBERT MONDAVI MOSCATO D'ORO napa valley, california 375ml	5	30
MICHELE CHIARLO 'NIVOLE' MOSCATO D'ASTI canelli, italy 375ml	6	36
LA FLEUR D'OR SAUTERNES bordeaux, france 750ml	8	96
BADIA A COLTIBUONO VIN SANTO tuscan, italy 375ml	13	78
FAR NIENTE 'DOLCE' napa valley, california 375ml	18	112
M. CHAPOUTIER BANYULS banyuls, france 500ml		50
ROYAL TOKAJI TOKAJI-ASZÚ '5 PUTTONYOS' mád, hungary 500ml		120
INNISKILLIN ICE WINE RIESLING niagra peninsula, canada 375ml		150