

YES, PLEASE!

desserts

after dinner

{sweets- 7}

chocolate nemesis, brandy whip, seasonal jam
s'more bread pudding, maple, banana ice cream
salted caramel crème brulee, apple, ginger snaps
ga strawberry “eton mess”, meringue, cream, pecan

{cheese / charcuterie-19}

chef's choice of 3 regional cheeses and 3 artisanal charcuterie

...with ale mustard, pickled egg, sweet & sour cucumbers, seasonal chutney, house crackers

{bourbon/rye}

basil hayden 14
knob creek bourbon/rye 15
makers mark 9
woodford reserve 12
bulleit rye/bourbon 10
four roses 9
13th colony rye 11
copper fox smoky rye 12

{scotch}

dewars white label 9
macallan (12yr.) 14
westland peaty (wa) 14
westland 404 (wa) 18.50
balvenie(12yr) 17
wasamunds (va) 14

{cognac/brandy}

hennessy vs. 10
lepanto 10

****chefs dessert picks
not too sweet to finish with**

{ports/after dinner}

smith woodhouse (10yr.)
tawny 13
ferreira ruby 10

****sarsitano lambrusco 8**

****marco negri moscato 8**
limoncello 6

{cordials}

meletti amaro 9
meletti sambuca 9
yellow chartreuse 13
vya sweet vermouth 9
vya dry vermouth 9
baileys irish cream 8.50

{coffee}

espresso
double espresso
latte
cappuccino

