

DESSERTS

\$15

SOUTHERN HUCKLEBERRY COBBLER
Served with Vanilla Ice Cream

TRIPLE CHOCOLATE MOUSSE ^(GF)
Served with Gluten Free Brownie Bites

MIXED BERRIES ^(GF) ^(DF)
Served with Sorbet

SOUTHERN BREAD PUDDING
Served with Pecans & Vanilla Ice Cream

STRAWBERRY SHORTCAKE
*Served with White Chocolate Mousse & House Made
Scone*

ICE CREAM SELECTIONS

Vanilla

Chocolate

Sorbet

GF – Gluten Free | DF – Dairy Free | V – Vegan
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY
ALLERGIES

We use locally sourced, non-GMO and organic produce, organic
free-range eggs, organic flours,
antibiotic & hormone free grass-fed meats and sustainably
harvested seafood when available

17% Gratuity Charged on All Amounts Due



AFTER DINNER DRINKS

COGNAC/ARMAGNAC

Hennessy, VS | 14

Hennessy, VSOP | 18

Hennessy, XO | 30

Père Magloire, VS Calvados | 12

Armagnac Castarède 1985 | 18

LIQUEURS

Amaro, Averna | 9.5

Amaro, Nonino | 12.5

Aperol | 9.5

Bailey's | 9.5

Campari | 9.5

Chambord | 9.5

Cointreau | 9.5

Disaronno, Amaretto | 9.5

Drambuie | 9.5

Frangelico | 9.5

Grand Marnier Cordon Rouge | 9.5

Kahlua | 9.5

Romana Sambuca | 9.5

Romana Sambuca, Black | 9.5

Southern Comfort | 9.5

Tia Maria | 9.5

COFFEE/TEA

Small pot 8 Large pot 12

SPECIALTY COFFEES | 7

Latte

Cappuccino

Americano

Macchiato

Espresso

Hot Chocolate

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