

# Sweet Endings

Chocolate-Caramel Brownie Martini . . . 7  
*with vanilla ice cream*

Georgia Peach and Blackberry Crisp . . . 7  
*with grand mariner cream*



Brown Butter Financier Cake . . . 7  
*with lemon cream and florida strawberries*

Blueberry Pound Cake . . . 7  
*with lemon-ginger glaze*

Chocolate Ganache Cake . . . 7  
*with raspberry coulis*

Selection of Artisan Cheeses . . . 14  
*Selections will vary*

## Beverages

 Coffee . . . . . 2	Cappuccino . . . . . 4.5
 Espresso . . . . . 2.5	Assorted Hot Teas . . . . . 2

## After Dinner Drinks

Balvenie, 12 Year . . . . . 11	Woodford Reserve . . . . . 9
Balvenie, 15 Year . . . . . 14	Hennessy VS . . . . . 10
Glenfiddich, 15 Year . . . . . 10	Grand Mariner . . . . . 9
Glenfiddich, 18 Year . . . . . 16	Graham's, 10 Year Tawny . . . . . 9
Macallan, 12 Year . . . . . 11	Taylor Fladgate, 20 Year Tawny . . . . . 12
Macallan, 15 Year . . . . . 16	Taylor Fladgate, 30 Year Tawny . . . . . 15
Oban, 14 Year . . . . . 15	Trentadue, Chocolate Amore . . . . . 12
Jameson Irish Whiskey . . . . . 8	



Executive Chef/Owner: Bruce Pollett

General Manager/Owner: Pam Pollett

Sous Chef: Donny Chatman

*Please inform your server of any dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

**a \$4 charge will be added for split plates     a 20% gratuity will be added for parties of 6 or more**