
Desserts

DARK CHOCOLATE CRUMB CAKE 14

Banana, Black Walnut

Suggested Pairing: Quinta do Tedo Ruby Port - 15

GINGERBREAD CAKE 10

Passion Fruit Glaze

Suggested Pairing: Trimbach Gewürztraminer - 22

CAROLINA GOLD RICE PUDDING 14

Meyer Lemon, Oat

Suggested Pairing: Pasubio Vino Amaro - 12

Dessert Cocktails

STRANGE BREW 16

Borghetti Espresso Liqueur, Amaro, Cardamom

THE FRESH MAKER 17

Matcha Infused Gin, Juniper, Peppermint, Coconut Milk

REVOLVING DOOR 20

HUSK Rittenhouse Rye, Amaro, Brown Sugar

Coffee & Tea

CREMA COFFEE ROASTERS 7

HIGH GARDEN TEA 6

Dessert Wine

DOMAINE BARROUBIO Muscat	“Muscat de St-Jean” Minervois, France ‘18 <i>preserved citrus, pear</i>	12
CHÂTEAU SIMON Sémillon, Sauvignon Blanc	“Sauternes” Bordeaux, France ‘20 <i>ripe orange, honey, dried apricot</i>	13
TRIMBACH Gewürztraminer	“Vendages Tardives” Alsace, France ‘14 <i>grapefruit, orange blossom, lemon oil</i>	22
TATOMER Riesling	“Auslese” Santa Barbara, California ‘21 <i>nectarine, lemon, green apple</i>	12
ROYAL TOKAJI Furmint, Hárslevelű	“Red Label” Tokaj, Hungary ‘17 <i>plum, white peach, cardamom, clove</i>	22
TESAURO Corvina, Rondinella	“Valpolicella” Verona, Italy ‘20 <i>blackberry jam, raisin, vanilla, spice</i>	14

Fortified Wine

QUINTA DO TEDO Ruby	“3 Year” Duoro, Portugal <i>strawberry, black cherry, orange zest</i>	15
QUINTA DO TEDO Tawny	“8 Year” Duoro, Portugal <i>dried apricot, hazelnut, raisin, caramel</i>	15
QUINTA DO TEDO LBV	“2015” Duoro, Portugal <i>blackberry, black cherry, spiced nuts</i>	15
RARE WINE CO. Sercial	“Charleston” Madeira, Portugal <i>dried fig, honey, candied citrus, caramel</i>	16
RARE WINE CO. Bual	“Boston” Madeira, Portugal <i>cinnamon-clove spice, citrus peel</i>	15
RARE WINE CO. Malmsey	“New York” Madeira, Portugal <i>coffee, toffee, earthy truffle, spices</i>	16
VALDESPINO Fino	“Inocente” Jerez de la Frontera, Spain <i>saline, almond, citrus, minerals</i>	12
VALDESPINO Amontillado	“Tio Diego” Jerez de la Frontera, Spain <i>raisin, fig, toffee, hazelnut, sea salt</i>	12
VALDESPINO Oloroso	“20 Year” Jerez de la Frontera, Spain <i>toasted almond, dark cocoa, apricot</i>	24