
Desserts

DARK CHOCOLATE CRUMB CAKE Banana, Black Walnut <i>Suggested Pairing: Quinta do Têdo Ruby Port - 15</i>	14
CAROLINA GOLD RICE PUDDING Meyer Lemon, Oat <i>Suggested Pairing: Tatomer Auslese - 12</i>	14
SWEET POTATO TORTE Toasted Yeast, Caramelized White Chocolate <i>Suggested Pairing: True Story Rye - 25</i>	14
CREMA COFFEE SEMIFREDDO Fennel, Wildflower Honey <i>Suggested Pairing: Gorini Amaro - 20</i>	13

Dessert Cocktails

STRANGE BREW Borghetti Espresso Liqueur, Amaro, Cardamom	17
THE FRESH MAKER Matcha Infused Gin, Juniper, Peppermint, Coconut Milk	17
REVOLVING DOOR HUSK Angel's Envy, Amaro, Brown Sugar	23

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. Verdelho	“Savannah” Madeira, Portugal <i>candied citrus, ginger, spicy honey</i>	16
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