

## DESSERT MENU

<b>Blackout Chocolate Cake</b> . . . . .	12
<i>dark cocoa buttermilk cake, semi-sweet chocolate cremeux, sea salt chocolate, fresh mint, roasted strawberry ice cream</i>	
<b>Hummingbird Cake</b> . . . . .	11
<i>dulcey cream cheese frosting, pineapple, candied pecans</i>	
<b>Key Lime Tart</b> . . . . .	12
<i>chantilly, blueberries, chili pine nut</i>	
<b>Cherry Crumble</b> . . . . .	11
<i>brown sugar oats, cashew gelato, served warm (v, gf)</i>	
<b>Affogato</b> . . . . .	14
<i>espresso, Mexican vanilla ice cream, whipped espresso caramel, gluten-free chocolate-almond biscotti (gf)</i>	

### 1965 Milk Punch

*Made using Mary Faulk Koock's beloved recipe.*

*sweet vanilla cream, aged Kentucky bourbon, VSOP cognac, aged rum, nutmeg*

5 oz cup . . . . . 9    carafe . . . . . 36

### DIGESTIF

Underberg Bitters . . . . .	5
Sambuca . . . . .	10
Green Chartreuse . . . . .	26
Yellow Chartreuse . . . . .	16

### COGNAC + BRANDY

Grand Brulot Coffee Cognac . . . . .	10
Marolo Chamomile Grappa . . . . .	12
Yebiga "PRVA" Rakija . . . . .	13
Marie Duffau Armagnac . . . . .	14
Marolo Barolo Grappa . . . . .	18
Cognac Park VSOP . . . . .	22
Germain Robin XO . . . . .	28

### APERTIF + AMARO

Suze . . . . .	8
Cynar . . . . .	8
Fernet Branca . . . . .	8
Day Trip Strawberry Amaro . . . . .	8
Becherovka . . . . .	8
Montenegro . . . . .	10
Aperol . . . . .	12
Campari . . . . .	12

### DESSERT WINE

<b>Kopke 10 Year Tawny Port</b> . . . . .	14
<i>Portugal, NV</i>	
<b>Ruhmann Gewürztraminer</b> . . . . .	15
<i>'Vendange Tardives' 2020</i>	
<i>Alsace, France</i>	
<b>Churchill's Dry 'White Porto'</b> . . . . .	14
<i>Portugal, NV</i>	
<b>Royal Tokaji Aszú '5 Puttonyos'</b> . . . . .	25
<i>Tokaji, Hungary</i>	
<b>Teutonic Gewürztraminer</b> . . . . .	63
<i>Pear Blossom Vineyard 2023</i>	
<i>Columbia Gorge, Oregon</i>	

### illy® COFFEE

Single Espresso . . . . .	4
Cappuccino . . . . .	5
Cortado . . . . .	5
Latte . . . . .	6

## DESSERT

<b>Blackout Chocolate Cake</b> . . . . .	12
<i>dark cocoa buttermilk cake, semi-sweet chocolate cremeux, sea salt chocolate, roasted strawberry ice cream, fresh mint</i>	
<b>Hummingbird Cake</b> . . . . .	11
<i>dulcey cream cheese frosting, pineapple, candied pecans</i>	
<b>Key Lime Tart</b> . . . . .	12
<i>chantilly, blueberries, chili pine nut</i>	
<b>Cherry Crumble (V/GF)</b> . . . . .	11
<i>brown sugar oats, cashew gelato, served warm</i>	
<b>Affogato (GF)</b> . . . . .	14
<i>espresso, Mexican vanilla ice cream, whipped espresso caramel, with gluten-free chocolate almond biscotti</i>	

## DRINKS

### 1965 Milk Punch

*Made using Mary Faulk Koock's beloved recipe.*

*sweet vanilla cream, aged Kentucky bourbon, VSOP cognac, aged rum, nutmeg*

5 oz cup . . . . . 9    Carafe . . . . . 36

### DESSERT WINES

<b>Kopke 10 year Tawny Port</b> . . . . .	14
<i>Portugal, NV</i>	
<b>Ruhmann Gewürztraminer 'Vendange Tardives'</b> . . . . .	15
<i>Alsace, France 2020</i>	
<b>Churchill's Dry 'White Porto'</b> . . . . .	14
<i>Portugal, NV</i>	
<b>Royal Tokaji Aszú '5 Puttonyos'</b> . . . . .	25
<i>Tokaji, Hungary</i>	
<b>Teutonic 'Pear Blossom Vineyard' Gewürztraminer (Bottle)</b> . . . . .	63
<i>Columbia Gorge, Oregon 2023</i>	

### illy® COFFEE

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Cappuccino . . . . .	5
Cortado . . . . .	5
Latte . . . . .	6

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Becherovka . . . . .	8
Montenegro . . . . .	10
Aperol . . . . .	12
Campari . . . . .	12
Nonino . . . . .	16

