



DESSERT

dark chocolate torte	12
caramelized peanut, muscadine jam	
<i>pair: casa manovel boullosa caravelos, lisboa, portugal, 1992</i>	15
poached pear cheesecake	12
lemon curd, buckwheat graham, honey, warm spice	
<i>pair: matthiasson, "vermouth no. 7," napa, california</i>	16
butterscotch pudding	12
banana, white miso, vanilla bean, smoked salt	
<i>pair: chateau pajzos "5 puttonyos," tokaji aszú, hungary, 2017</i>	21/2oz
chocolate pecan pie	12
sorghum & vanilla ice cream	
<i>pair: maison dudognon "grande champagne reserve" cognac</i>	20
sorbet	7
changes daily	

COCKTAIL

café agave	16
reposado tequila, cantera negra, ancho reyes, cold brew	
chocolate martini	16
vodka, bailey's cream, creme de cacao, sfumato, house chocolate sauce	

DIGESTIFS & AMARI

amaro lucano zero (n/a)	2 oz pour 12
rosemary, citrus	
green chartreuse v.e.p.	60
anise seed, citrus peel, peppermint, tobacco	
il gusto di amalfi "mandarino"	12
mandarin - for fans of limoncello	
pasubio	10
blueberry, pine, smoke - we recommend with soda	
murrell's row barrel-aged eno amaro	17
sasparilla, gentian, rhubarb, orange peel	
underberg	5
licorice, anise, clove - individually bottled	
vecchio amaro del capo "red hot"	15
calabrian chili, anise seed, mint, licorice	

Savannah Georgia

1 oz/2 oz

DESSERT WINE

château d'Yquem Premier Cru Supérieur	semillon, sauvignon blanc	50/100
<i>sauternes, france, 2010</i>		
niepoort dry white port	<i>rabigato, viosinho</i>	15
<i>douro, portugal</i>		
kopke 10 year tawny	<i>touriga nacional</i>	18
<i>douro, portugal</i>		
smith woodhouse "LBV 2009 porto"	<i>touriga nacional, touriga franca</i>	14
<i>douro, portugal</i>		
casa manouel boullosa "quinta dos pesos"	<i>field blend</i>	15
<i>carcavelos, lisboa, portugal, 1992</i>		
rare wine company "savannah verdelho"	<i>verdelho</i>	16
<i>madeira, portugal</i>		
château suduiraut 1er Cru Classé	<i>sauvignon blanc, semillon</i>	22
<i>preignac, sauternes, bordeaux, france 2013</i>		
marcel deiss "selection de grains nobles"	<i>gewürztraminer</i>	24
<i>alsace, france, 2006</i>		
chateau pajzos "tokaji aszú 5 puttonyos"	<i>furmint, hárslevelü</i>	21
<i>tokaj, hungary 2017</i>		
elio perrone "bigaro"	<i>bracchetto, moscato d'asti</i>	9/14
<i>frizzante rosé piedmont, italy, 2023</i>		
matthiasson "vermouth no. 7"	<i>flora</i>	16
<i>napa valley, california- served on the rocks with a lemon twist</i>		

3 oz/5 oz

WHISKEY

high west bourbon		17
<i>apricot, dark chocolate, fresh apple, cream</i>		
basil hayden toasted barrel		24
<i>sweet caramel, dried fruit, almond, toast</i>		
russell's reserve single barrel		32
<i>vanilla, toffee, anise</i>		

BRANDY

laird's apple		11
<i>baked apple, spiced wood</i>		
pierre ferrand 1840 cognac		17
<i>pear, green grape, peanut, honey</i>		
maison dudognon "grande champagne reserve" cognac		20
<i>apricot, plum, mint, honey, baking spice</i>		

Pastry Chef
Karissa Bednarz

Executive Chef
Jacob Hammer

