



DESSERT

dark chocolate torte	12
caramelized peanut, strawberry jam	
<i>pair: egly-ouriet ratafia champenois</i>	18
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
rosemary, citrus	12
braulio	18
gentian root, wormwood, clove, star anise, mint	
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

DESSERT WINE

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

WHISKEY

high west bourbon apricot, dark chocolate, fresh apple, cream	17
iw harper cabernet cask bourbon rich oak, vanilla, dark fruit	23
balvenie caribbean cask 14yr vanilla, toffee, fresh fruit	39

BRANDY

laird's apple bottled-in-bond baked apple, spiced wood	11
pierre ferrand 1840 cognac pear, green grape, peanut, honey	17
maison dudognon "grande champagne reserve" cognac apricot, plum, mint, honey, baking spice	20

Pastry Chef
Karissa Bednarz

Executive Chef
Jacob Hammer

