

AFTER DINNER

SWEETS

RUM SOPPED COCONUT CAKE 8.
toasted coconut, whipped cream

LEMON TART 8.
toasted meringue

CHOCOLATE MOUSSE 8.
saltine crunch, chantilly

SEASONAL ICE CREAMS 6.
two scoops

CHEESES

PRICE

BY THE OUNCE

Served with "ice box" crackers
and homemade jam.

THOMASVILLE TOMME – 4.50
raw cow – GA (Sweet Grass Dairy)
nutty, buttery, tangy, slightly salty

MIDNIGHT MOON – 4.75
pasteurized goat – CA (Cypress Grove)
nutty, buttery, caramel finish

OUT OF THE ASHES – 4.75
pasteurized goat – GA (Woodman & Wife)
tangy, sweet, unami

CAMPO – 4.75
pasteurized cow – NC (Boxcar Creamery)
smooth, smoky, meaty

POINT REYES BLUE – 4.50
raw cow – CA (Point Reyes Cheese Co)
creamy, sweet, punchy blue flavor

DRIP COFFEE 3
MACCHIATO 4.5
CAPPUCCINO 5
LATTE 5
ESPRESSO 4



COFFEE

DESSERT WINE

NXNW Late Harvest Riesling '13 8.
Château Laribotte Sauternes '13 8.
Lustau East India Solera Sherry 8.
The Rare Wine Co. "Malmsey" Madeira 8.
Niepoort 10 yr Tawny Port 8.

CORDIALS & COGNACS

Amaro Montenegro 11	Strega 10
Fernet-Branca 9	Belle de Brillet Pear 12
Amaro Meletti 9	Grand Marnier 12
Southern Amaro 11	Martell V.S. 12
Cynar 9	Hennessy V.S. 11
Sambuca Romano 11	Courvoisier V.S.O.P 13

WHISKEYS

American	Single-Malts & Blends
4Roses Small Batch, KY.....12	Balvenie 12yr18
Belle Meade, KY.....14	Chivas Regal 12yr13
American Honey, KY.....9	Dewar's 8
Jack Daniels, TN10	Edradour 10yr 16
Basil Hayden, KY13	Glenlivet 12yr12
Buffalo Trace, KY10	Highland Park 12 16
Bulleit, KY 11	Johnny Walker Black12
Chattanooga 1816, TN10	Lagavulin 16yr 25
Knob Creek, KY.....10	Macallan 12yr20
Koval Dark Oat, IL 12	Westland, WA 22
Rough Rider, NY 11	Canadian
Wathen's, KY 12	Canadian Club..... 9
Widow Jane, NY 23	Crown Royal 9
Woodford Reserve, KY 12	Irish
Rye	Jameson 9
Bulleit, KY 11	
Pendleton 1910, CA 10	
Rittenhouse, PA 9	
Templeton, IN 9	
Whistle Pig, VT 21	

Allocated

Angel's Envy Cask28
Highwire 'Revival'26
Westland 404, WA25
Michter's 10yr.....33

