



DESSERTS 7

- Local Salted Caramel Apple Pie
vanilla ice cream
- Warm Spice Cake
sweet potato frozen custard
- White Chocolate Bread Pudding
maple ice cream, white chocolate ganache,
espresso chocolate sauce
- Peanut Butter Cup Cheesecake
chocolate ganache, brûléed bananas
- Eggnog Crème Brûlée

DESSERT WINES

- Veritas Othello 9
ripe fruit, dried plums
- Messias Tawny Porto 10
apricot, dried fruit, mellow spices
- Barros “Colheita” Tawny Porto 12
orange, vanilla, dried fruit, spices
- Aleatico Dell’elba 14, 60
raspberry, cherry, plum

SPARKLING WINES

- Marfil Cava 8, 32
dry, effervescent
- Gruet Brut 7, 28
apples, citrus
- Thibaut-Janisson Brut 48/btl
ripe apples, crisp pear
- Janisson & Fils Brut Champagne 65/btl
apple, currant, orange, vanilla
- Moscato d’Asti 7, 28

Southern Menu. Local Food.

Come home to eat.

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