

Desserts

Scratch made by our in house bakery team upstairs in the Trombone Bakery

✿Pumpkin Espresso Panna Cotta

Tusk Coffee local-roast infusion, pumpkin, sugar cookie crumble, chantilly. / 11

✿Olive Oil & Sourdough Bread Pudding

olive oil custard, salted caramel, house vanilla bean ice cream. / 12

✿B-A-N-A-N-A Pudding

bananas, salted caramel, house made vanilla wafers, diplomat creme. / 14

✿Vanilla Bean Ice Cream

two scoops of house made ice cream, caramel sauce. / 8

✿Seasonal Sorbet

two scoops of house made sorbet. / 7

Dessert Wine

Pierre Ferrand, Pineau de Charentes, Charentais, FR	14 70
Royal Tokaji, Late Harvest, Tokaj, HU, 2018	14 70
Château Nairac, Barsac, Sauternes, France, 2eme Cru Classé	35 135
Taylor Fladgate, 20 Year Tawny Port, MV	22 120
Fonseca, Late Bottled Vintage Port, 2018	14 70

Dessert Cocktails

Signature Espresso Martini - vodka, housemade cold brew, vanilla syrup, velvety cold foam. / 16

Honey Pot - brown butter bourbon, vanilla liqueur, cinnamon honey syrup, cold foam, orange zest. / 14

Banana Man Brew - apple brandy, dark rum, cachaca, banana liquor, cream of coconut, house cold brew, & cinnamon. / 15

Pillow Mint - brandy, creme de cacao, creme de menthe, vanilla cold foam, & nutmeg. / 15

Pink Flying Squirrels - strawberry gin, frais de bois, creme de cacao, coconut cream, lemon & rose water. / 14

118 E. Broughton St. Savannah, GA 31419

✿ = vegetarian friendly - 21.4% Gratuity for parties of 6 or more

THE CONSUMPTION OF RAW OR UNCOOKED FOODS SUCH AS MEAT, FISH, & EGGS MAY CONTAIN HARMFUL BACTERIA & MAY CAUSE SERIOUS ILLNESS OR DEATH