COMMON DESSERTS

Made fresh daily upstairs in our award wining in house bakery
Contemporary Creativity & Genuine Southern Hospitality
Executive Chef | Sean Freeman

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

Cheesecake
Creamy cheesecake with salted caramel, spiced pineapple compote, & a vanilla wafer crumble. / 16

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

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