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| DESSERT | Mississippi Mud Pie 14 |
| | Duke's Chocolate Cake, Methodical Coffee Ice Cream, Chile Tahini Fudge Sauce, Benne Brittle, Toasted Marshmallow <i>Suggested pairing Angel's Envy SC Private Barrel \$19/oz</i> |
| | Bradford Sweet Corn Mousse 12 |
| | White Chocolate, Frozen Blackberries, Shishito Cracker Jack <i>Suggested pairing T. Berkley "Late Harvest"</i> |
| | Peach Frangipane Tart 13 |
| | SC Peaches, Pecan Frangipane, Peach Leaf & Vermouth Ice Cream <i>Suggested pairing André Heucq "Ratafia Champenois"</i> |
| | Seasonal Scoops (<i>Rotating Flavors</i>) 4 |
| DESSERT WINE | T. Berkley "Late Harvest" 16 |
| | Mendicino County, California, 2019 <i>Chenin Blanc</i> |
| | Itsasmendi "Urezti" 17 |
| | Honderrabi Zuri Zerratie, Izkirirot Handi Txakolina Bizkaia, Spain, 2018 |
| | La Giarietta Recioto della Valpolicello 17 |
| Veneto, Italy, 2018 <i>Corvina, Rondinella</i> | |
| | Château Andoyse du Hayot 16 |
| | Sauternes, Barsac, 2016 <i>Semillion</i> |
| | André Heucq 19 |
| | Ratafia Champenois, Cuisles, Valée de la Marne, 2018 <i>Meunier</i> |
| FLIGHTS | Private Barrel Flight 65 |
| | 3 whiskeys - 1 oz each Selection of whiskeys highlighting Neighborhood Dining Group's very own barrel selections |
| | 24 Years of Willett 120 |
| | Bardstown, KY <i>3 whiskeys - 1 oz each</i> Selected whiskeys from Willett |