

DESSERT

- Mississippi Mud Pie** 14
 Duke's Chocolate Cake, Methodical Coffee Ice Cream, Chile Tahini Fudge Sauce, Benne Brittle, Toasted Marshmallow
Suggested pairing Angel's Envy SC Private Barrel \$19/oz
- Bread Pudding** 13
 Preserved Figs, Cinnamon Pecans, Warm Honey Glaze, Buttermilk Ice Cream
Suggested pairing Quinto do Infantado
- Peach Frangipane Tart** 13
 SC Peaches, Pecan Frangipane, Peach Leaf & Vermouth Ice Cream
Suggested pairing André Heucq "Ratafia Champenois"
- Seasonal Scoops** (Rotating Flavors) 4

DESSERT WINE

- Quinto do Infantado** 17
 Touriga Nacional, Tinta Roriz, Touriga Franca Duoro, Portugal, Colheita 2011
- Itsasmendi "Urezti"** 17
 Honderrabi Zuri Zerratie, Izkiriote Handi Txakolina Bizkaia, Spain, 2018
- La Giarietta Recioto della Valpolicello** 17
 Corvina, Rondinella Veneto, Italy, 2018
- Château Andoyse du Hayot** 16
 Semillon Sauternes, Barsac, 2016
- André Heucq** 19
 Meunier Ratafia Champenois, Cuisles, Vallée de la Marne, 2018

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
 3 whiskeys - 1 oz each
 Selected whiskeys from Willett