

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
- Fried Apple Pie** 13
 Butterscotch Sauce, Oat Streusel, Apple Cider 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 "Urezli"** 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
 Sauternes, Barsac, 2016
 Semillion
- André Heucq** 19
 Ratafia Champenois, Cuisles, Valée de la Marne, 2018
 Meunier

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