

DESSERT

<b>Mississippi Mud Pie</b>		14
Duke's Chocolate Cake, Methodical Coffee Ice Cream, Chile Tahini Fudge Sauce, Benne Brittle, Toasted Marshmallow		
<i>Suggested pairing: La Giaretta</i>		
<b>Butternut Bread Pudding</b>		13
Maple Glaze, Pecan Pralines, Bourbon Ice Cream		
<i>Suggested pairing Angel's Envy SC Private Barrel \$19/oz</i>		
<b>Fried Apple Pie</b>		13
Butterscotch Sauce, Oat Streusel, Apple Cider Ice Cream		
<i>Suggested pairing T. Berkley "Late Harvest"</i>		
<b>Seasonal Scoops</b> <i>(Rotating Flavors)</i>		4

DESSERT WINE

<b>T Berkley "Late Harvest"</b>	<i>Chenin Blanc</i>	19
<i>Mendocino Countan, California, 2019</i>		
<b>Itsasmendi "Urezi"</b>	<i>Honderrabi Zuri Zerratie, Izkirirot Handi</i>	17
<i>Txakolina Bizkaia, Spain, 2018</i>		
<b>Château Andoyse du Hayot</b>	<i>Semillion</i>	16
<i>Sauternes, Barsac, France 2016</i>		
<b>Adelaida "The Don"</b>	<i>Touriga Nacional, Tinto Cao, Souzoa</i>	21
<i>Tawny Reserve, Paso Robles, California, MV</i>		
<b>La Giarietta</b>	<i>Corvina, Rondinella</i>	17
<b>Recioto della Valpolicello Veneto, Italy, 2021</b>		

FLIGHTS

<b>Private Barrel Flight</b>	<i>3 whiskeys - 1 oz each</i>	40	
Selection of whiskeys highlighting Neighborhood Dining Group's very own barrel selections			
<b>24 Years of Willett</b>	<i>Bardstown, KY</i>	<i>3 whiskeys - 1 oz each</i>	120
Selected whiskeys from Willett			