



PASTRY INDEX

CIDER CHEESECAKE—10

local apples, caramel, cashew nougatine

CHOCOLATE GOOEY CAKE—11

baked to order (allow 15 min) apricot sherbet, cinnamon glass G

WINTER FRUIT PAVLOVA—10

lemon curd, citrus, whipped cream G

BERLINER—10

cardamom cream filled donuts, apple butter

HEFEWEIZEN AND POPCORN SUNDAE—11

blondie, salted caramel, popcorn ice cream

LIME IN THE COCONUT—11

coconut tres leches, grilled pineapple compote, lime curd, toasted meringue

THE BRICK—28

decadent layers of peanut butter mousse, Butterfinger, marshmallow, and chocolate ganache, drizzled with golden caramel
\*serves 1-10 depending on ambition

THREE COURSE DESSERT SAMPLER—27

choose 3 our delicious desserts to share with your table...or keep them all to yourself!
\*The Brick NOT included

DIGESTIF INDEX

Dessert Cocktails

ROSE AND THORN ROYAL—12

Fernet, Frangelico, Brown Sugar Bourbon, Ancho Reyes and coffee topped with whipping cream and all spice

COCOA VALENCIA—8

Boragetti, Irish crème, Grand Marnier, chocolate liqueur topped with whipped cream and chocolate shavings

ESPRESSO NOIR—9

Grey Goose Cherry Noir, Disaronno, chilled espresso

THE BROWN SUGARED PEAR—12

Waitsburg Bourbon, Brown Sugar Bourbon, warm brown sugar pear puree

NOSE WARMER—7

Brown Sugar Bourbon and mulling spices (Rose and Thorn's version on a hot toddy)

COFFEE NUDGE—9

Bicerin Italian Chocolate Liqueur, Boragetti Espresso Liqueur, Metaxas Brandy and coffee topped with whipped cream and chocolate shavings

Port Wine

RARE WINE CO BOSTON BAUL—14

RARE WINE CO CHARLESTON SPECIAL—16

OFFLEY TAWNY PORTO—10

MONTONICO PORT—12

GRAHAMS 40 YEAR TAWNY PORT—35

Coffee Service

DRIP COFFEE—3

SMALL FRENCH PRESS—6

LARGE FRENCH PRESS—12

G—GLUTEN FREE
V—VEGAN

JOIN US FOR BRUNCH ON SATURDAY
AND SUNDAY FROM 10AM-3PM

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any food sensitivities or allergies, comprehensive allergy menu available upon request. While we make every effort to accommodate dietary needs, we cannot guarantee zero risk of cross contamination due to shared surfaces and equipment.