



Dinner Dessert Menu

HUGUENOT TORTE 7.

Whipped Cream, Caramel Sauce, Dried Apple Slice

Pairs with: Grand Marnier 9.

BOURBON PECAN PIE 8.

Whipped Cream, Caramel Sauce

Pairs with: Charleston Madeira 5 Year 9.

CHOCOLATE TART 8.

Strawberry Slices, Toasted Almonds,
Strawberry Sauce

Pairs with: Espresso Martini 10.

STRAWBERRY VANILLA CHARLOTTE 9.

Macerated Berries and Oranges, Middleton Place Farm organic mint

Pairs with: Remy Martin Brandy 10.

WARM WHITE CHOCOLATE CAKE 7.

Honey Thyme Ice Cream

Pairs with: Middleton Coffee 10.

HOUSEMADE ICE CREAMS 5.

ICE CREAM FLIGHT (PICK FOUR) 8.

Ask your server for the current flavors



After Dinner Drinks

COFFEE & ESPRESSO

Fair Trade Organic Coffee 3.

Espresso 3.

Latte 5.

Cappuccino 5.

SCOTCH/BRANDY

Christian Brothers Brandy 6.

Remy Martin Brandy 10.

Glenlivet 12 Year 9.

Laphraoig 10 Year 11.

Macallan 12 Year 11.

BOURBON/WHISKEY

Knob Creek 8.

Woodford Reserve 9.

Basil Hayden 10.

CORDIALS

Carolina Cream 6.

Sambuca 6.5.

Baileys 8.

Kahlua 8.

Frangelico 8.

Grand Marnier 9.

PORTS & DESSERT WINES

Quinta de la Rosa LBV Port 7.

Quinta de la Rosa Tawny Port 7.

Quinta do Crasto LBV Port `11 7.

Noval Fine Ruby Port 7.

Broadbent Madeira 5 Year Reserve 8.

Trentadue Chocolate Amore Port 9.

COCKTAILS

Middleton Coffee 10.

Fair Trade Organic Coffee, Sea Island Java Rum, Carolina Cream

Espresso Martini 10.

Espresso, Vodka, Kahlua, Topped with foamed milk

Brandy Alexander 10.

Cognac, Crème de Cocoa, Cream, topped with nutmeg

Espresso Corretto 8.

Espresso with a side of Sambuca

Chocolate Cherry Martini 8.

Crème de Cocoa, Disarrono, Vodka, Half and Half