



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,
Candied Pecans

Pairs with: Charleston Madeira 5 Year 9.

Lemon Lavender Cheesecake 9.

Lemon Strawberry Sauce, Lavender Cookie Crust,
Strawberries

Pairs with: Ron Zacapa Rum 10.

Honey Blueberry Cake 7.

Warm Blueberry Compote, Sour Cream
Ice Cream

Pairs With: Haut Charmes, Sauternes '15 11.

Chocolate Custard 8.

Whipped Cream, Toffee Pieces, Caramel Sauce

Pairs with: Quinta de la Rosa LBV Port 7.

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.

Noval Tawny Port 7.

Noval Fine Ruby Port 7.

Charleston Maderia 5 Year 9.

Trentadue Chocolate Amore Port 9.

Haut Charmes Sauternes 11.

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, Disaronno, Vodka, Half and Half

SUMMERTIME FROZEN DESSERTS

Gatorade Sorbet 6.

Mint Julep Sorbet 6.*

Mint from MP Organic Farm

Duo Margarita Popsicles 7.*

Strawberry and Lime

"Chicken and Waffles" 7.

Maple Chicken Ice Cream, house made waffle bowl,

Maple Syrup Drizzle

**Contains Alcohol*