## DESSERTS

**Bread Pudding** 6 with persimmon hard sauce

Apple Spice Cake 6
with sea salt caramel and housemade vanilla ice cream

## Affogato 5

vanilla ice cream with sea salt caramel and a shot of Counter Culture espresso

Mamaw Millie's Scuppernong Wine Jelly Cocktail 5 with a dollop of housemade custard

Buttermilk Pie 6 with local fruit coulis

Chocolate Chess Pie 6 with fresh whipped cream

Chocolate Peanut Butter Cream Pie 6 served frozen with chocolate sauce, whipped cream and dry roasted peanuts

Brownie Sundae 6
housemade walnut brownie topped with
hot fudge and vanilla ice cream

Petite Dessert Ensemble 10 Bread Pudding, Buttermilk Pie and Chocolate Peanut Butter Cream Pie

Please let us know about your allergies. Some recipes may contain nuts or other allergens.

## AFTER DINNER

Liqueurs	
B&B	9.00
Drambuie	8.75
Frangelico	8.25
Grand Marnier	9.00
Kahlua	7.50
Sambuca	8.25
Amaretto Disaronno	8.25
Bailey's Irish Cream	8.25
Coffees	
Nutty Irishman, Bailey's, Bushmills, Frangelico	
and coffee topped with whipped cream	8.25
Café 32, Cappuccino with Kahlua and Amaretto	8.00
Brandy Alexandria, vanilla ice cream blended	
with Brandy and Godiva liqueur	8.00
Brandy & Cognac	
Jacques Cardin	8.75
Courvoisier VS	9.25
Remy Martin VSOP	10.00
Port & Sherry	
Dow's LBV '04	4.75
Sandeman Founder's Port	4.75
Graham's Six Grape Porto	5.50
Warres Otima 10 Year Tawny	6.50
Dry Sack Sherry	4.50
Harvey's Bristol Cream	4.00
Scotches	
Glenfiddich	9.25
Glenlivet	9.25
Macallan 12 Year	12.00
Balvenie 12 Year "Doublewood"	13.00