



desserts:

honey crisp apple pie, vanilla ice cream 7

*butter roast bartlett pears
cranberries, gorgonzola, walnuts, port wine syrup 8*

*southern pecan pie
local pecans, pâte brisée crust, molasses cream 7*

*lemon buttermilk panna cotta
pineapple-saffron syrup, assorted cookies 7*

*our signature warm chocolate molten cake
candied pecans, cappuccino ice cream 8*

sweet potato tart, streusel topping, whipped cream 7

*all desserts made in house with real butter, local cream, fresh fruit,
and the finest belgium chocolate*

pastry chef elizabeth jackson

dessert wine and port:

*michel chiarało moscato d'astí '08, france 9/32
chateau carmes de ríeussec sauternes '05, france 39
warres warrior porto reserve 8/56
fonseca 20 year tawny port 14/110*