

# DESSERTS

Executive Pastry Chef, Heather Cady-Bragg

Assistant Pastry Chef, Alicia Martin

---

Heather's Chocolate Stout &  
Whiskey Cake 12

chocolate stout cake, stout ganache, whiskey caramel,  
whiskey buttercream

Peanut Butter Pie 11

chocolate ganache, torched banana meringue,  
peanut butter cookie

Biscoff Banana Pudding 10

house vanilla wafer, Biscoff cookie crunch,  
Biscoff sauce, white chocolate whipped cream

Dessert Board 29

all of the above!

Peach Pie Crumble Bar 10

shortbread, chilton county peaches,  
brown sugar oat crumble, bay laurel ice cream

# COCKTAILS

Affogato 9

espresso, salted butter ice cream  
(intenso, decaffeinato or indonesia fair trade)

Brandy Alexander 14

remy martin vsop, creme de cacao, cream, nutmeg

Dark Forest Manhattan 15

elijah craig straight rye, carpano antica,  
creme de cacao, cherry, bitters, dark chocolate shavings

# COFFEE

Espresso Service 4

choice of ristretto, espresso, lungo or americano  
(intenso, decaffeinato or indonesia fair trade)

French Press 7

mama mocha's - brass knuckle or decaf