

## **dessert**

*and suggested pairings*

**chocolate “salami”<sup>\*\*</sup>, citrus marmalade,  
salt & pepper shortbread 8  
*byrrh grand quinquina 8***

**nectarine sorbet, raspberry, crispy meringue 9  
*château d’originac pineau des charentes 7***

**plum & frangipane galette, sherry crème anglaise 9  
*valdespino “contrabandista” medium dry amontillado 8***

**warm brownie, chocolate stout ice cream, magic shell 9  
*the cold shoulder 10***

**bacon pecan praline cookie<sup>\*\*</sup> 2**

**briar rose cheese plate, selection of 3 local cheeses, jam,  
pickle, fruit, toast 16**

## **dessert drinks**

*the cold shoulder* | buffalo trace, amaro ciociaro, aromatique, cinnamon,  
cold brew, opal whipped cream, rocks 10

*house coffee liqueur 9*

*sweet wines*

**valdespino “contrabandista” medium dry amontillado 8  
château castelnau de suduiraut sauternes 2012 12  
vietti moscato d’asti 21 (375 ml bottle)  
rare wine co. charleston sercial madeira 11  
kopke colheita port 2001 12**

*\* consuming raw or undercooked eggs may increase risk of foodborne illness. \*\*may contain nuts.*