



Chefs | Andy Ticer & Michael Hudman
General Manager | Lane Neblett

D O L C E

CHOCOLATE STICKY TOFFEE PUDDING | 10
brown butter pecan powder, salted caramel gelato

TIRAMISU | 9
espresso anglaise, mascarpone, cacao nibs

BUTTERSCOTCH BUDINO | 8
cacao nibs, candied pecans, whipped cream

CRÈME CARAMEL | 9
macerated apples, thyme, gingersnap crumble

FORMAGGI | 12
*clothbound cheddar, pyramide frais, bayley hazen blue,
benne crackers, candied nuts*

TRIO OF GELATO | *pizelle* | 7

D E S S E R T W I N E

FERNANDO DE CASTILLA, Sherry, *Pedro Ximenez*, Jerez | 10
CHATEAU ROUMIEU-LACOSTE, Sauternes, *Semillon*, Bordeaux | 12
SUSANA BALBO, *Late Harvest Torrontes*, Mendoza | 10
MARCO DI BARTOLI "Vignia la Miccia," 5 Yr Marsala, *Grillo*, Sicily | 12
DONNAFUGATA, "Ben Rye," Passito di Pantelleria, *Zibibbo*, 2017 | 20
ROYAL TOKAJI WINE CO., "5 Puttanyos Aszu," *Furmint*, Hungary | 25
SUSANA BALBO, "Virtuoso," *Late Harvest Malbec*, Mendoza | 9
LE RAGOSE, Recioto Classico, *Corvina-Rondinella-Corvinone*, Veneto | 20
TAYLOR FLADGATE, 10 Year Tawny Port | 10
TAYLOR FLADGATE, 30 Year Tawny Port | 32
TAYLOR FLADGATE, 40 Year Tawny Port | 50

C O F F E E & T E A

AMERICANO | 4
CAPPUCCINO | 6
CORTADO | 4
ESPRESSO DOPPIO | 6
LATTE | 6
MACCHIATO | 5
VICE+VIRTUE FAKE HUMBLE DARK ROAST DRIP | 4
VICE+VIRTUE DESVELADO DECAF DRIP | 4
AFFOGATO | 7
HOT TEA | 5

A M A R O F L I G H T | 20