

DESSERTS

Creme Caramel

French custard, sorghum syrup + candied nuts · 10^b

Ice Cream Sandwich

strawberry ice cream + blondie cookie · 10

Peanut Butter Cheesecake

dark chocolate crust, dark chocolate ganache + honeyed peanuts · 12^b

Dessert Cheese^b

Decimal Place Farms-Chevre, Hobo Cheese Company-Bindle, Sequatchie Cove-Coppinger + pairings · 23^b

Chocolate Chip Cookie · 3.50

Snickerdoodle Cookie · 3.50

+ house made ice cream (seasonal flavors) · 3ea

Seasonal Scone · 4.75

COFFEE

French press service for two · 7.50

+ house made coffee liqueur or Irish cream · 9ea

Espresso · 3.50



THE
DEER
— AND THE —
DOVE

^bCONTAINS NUTS

AFTER DINNER

- House-made Coffee Liqueur · 9
- House-made Irish Cream · 9
- Limoncello · 9
- Meletti Sambuca · 10
- Cafe Eno (coffee liqueur + Amaro) · 11
- Lazzaroni Amaretto · 11
- Santon Vermouth Bianco · 24
- Matthiasson Vermouth · 26

AMARI

- Cynar · 10
- Amaro CioCiarro · 10
- Amaro Lucano · 10
- Eda Rhyne Amaro Flora · 11
- Fernet Branca · 11
- Amaro Montenegro · 12
- Guelfo Amaro · 13
- Murrell's Row Eno Amaro · 13
- Eda Rhyne Appalachian Fernet · 14
- Eda Rhyne Amaro Nocino · 14
- Eda Rhyne Amaro Oscura · 14
- Amaro Nardini · 15
- Braulio · 15
- Averna Amaro Siciliano · 16

PORTS + SHERRY

- Pedro Ximenez Jerez Xerés Sherry · 12
- Aurora Amontillado Sherry · 15
- Graham's 10 yr Tawny Port · 16
- Graham's 20 yr Tawny Port · 25