



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

DESSERTS

SUMMER BLUEBERRY MOUSSE hibiscus meringue, champagne gelée	13
LEMON BAKED ALASKA shiso pâté de fruit, almond cake	14
CHOCOLATE CRÉMEUX flourless chocolate cake, benne crisp, passion fruit leather	14
CAROLINA POACHED PEACH peach mostarda, buttermilk panna cotta	14

AFTER DINNER DRINKS

LATE HARVEST SAUVIGNON BLANC honig / california 2021	30
RUBY PORT fonseca / bin 27 / portugal	11
LATE BOTTLE VINTAGE taylor fladgate / portugal	13
TAWNY PORT croft / 10 year / portugal	16
JEREZ-XERES dry sack / spain	11
RAINWATER MADEIRA sandeman / portugal	18

Samantha Schmidt, Restaurant Pastry Chef



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SPIRITS

GRAND MARNIER	15
KAHLUA	12
FRANGELICO	13
MARTELL CORDON BLUE	50
HENNESSY BLACK	19
HENNESSY VSOP	35
ANGEL'S ENVY BOURBON	19
ANGEL'S ENVY RYE	26
GLENMORANGIE 10YR	17
GLENMORANGIE 18YR	49
GLENLIVET 12YR	19
GLENLIVET 15YR	28

COCKTAILS

ESPRESSO MARTINI espresso / vodka / kahlua borghetti	15
IRISH COFFEE jameson / coffee / cream	15
GRASSHOPPER dekuyper crème de menthe white crème de cacao	15