



BUTCHER & THE BOAR[®]

Alinia Bothen, Pastry Chef
Steven Spradlin, General Manager

730 Coleman Blvd, Mt Pleasant, SC 29464 • 843.868.8000

ButcherandtheBoar.com

AFTER DINNER TREATS

DESSERTS

COCONUT MOUSSE CAKE 10

roasted pineapple, mango sorbet, chili meringue

ROOT BEER CRÈME BRULEE 10

milk meringue, pop rocks

CHOCOLATE CHEESECAKE 10

malt crumb, sorghum caramel, sour cream mousse

FUNFETTI CAKE 10

swiss buttercream, cake batter ice cream

S'MORES 10

Nutella semifreddo, marshmallow fluff, graham tuile, ganache, hazelnut crunch

FRIED RICE PUDDING 10

grilled peaches, blackberry sorbet, bourbon caramel

DRINKS & DIGESTIFS

GRAHAM'S SIX GRAPES RESERVE PORTO 7

DOW'S 10 YEAR TAWNY PORT 12

GRAHAM'S 20 YEAR TAWNY PORT 20

ONE LINE FOR ANOTHER ONE

PRIVATE EVENT SPACES

Boar Room • Garden Room • Patio

Contact Courtney Briden | 612.220.4343

eventssc@butcherandtheboar.com

Gift Cards Available • See Hostess or Ask Your Server