

DESSERTS

Executive Pastry Chef / Chelsea Clarkson

All of our desserts come from our in-house bakery, Trombone Bakery.

Hazelnut Indulgence \$13

salted caramel sauce, chocolate genoise, hazelnut mousse, toasted hazelnuts

Seasonal Crème Brûlée \$12

house custard, seasonal fruit compote, brûlée sugar

B-A-N-A-N-A Pudding \$16

house made banana bread pudding, salted caramel, house made vanilla wafers, diplomat creme

Pumpkin Spice Panna Cotta \$12

Chantilly cream , pistachio almond biscotti

Vanilla Bean Ice Cream \$11

Two scoops of house made ice cream, caramel sauce

Seasonal Sorbet \$11

Two scoops of house made sorbet, fresh berries

Affogato \$11

House made vanilla ice cream topped with fresh Tasmanian origin espresso

Add Irish cream \$8

Dessert Wine

Domaine Rombeau, Rancio, Languedoc-Roussillon, FR	17
Domaine du Mas Blanc, Banyuls, Roussillon, FR.	17
Terra d'Oro, Zinfandel Port, Amador County, CA	12
Cockburn's, Special Reserve, Ruby Port, PT.	15
Duorum, "D", Tawny Port, PT.	13
Duorum, "D", Ruby Port, PT.	13

Coffee Cocktails

Signature Espresso Martini - vodka, house made cold brew, vanilla syrup, velvety cold foam. / 14

The Notorious Pig - bacon fat washed bourbon, coffee liqueur, house cold brew, walnut bitters, vanilla cold foam, house candied bacon. / 13

Sail Not Drift - port, house cold brew, Demerara, bourbon cream, cold foam. / 12

Coffee Coffee Coffee - A bourbon kick with Montenegro, cold brew, cold foam. / 12

Clara-Jillo - reposado, mezcal, licor 43, cold brew, citrus, Cinnamon Toast Crunch milk, honey cinnamon cold foam, clarified. / 14

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