
Food Is Good.

232 MEETING STREET

CHS — SC

DESSERTS

Sticky Sorghum Pudding amaretto ice cream, walnut	15
Chocolate Budino caramel, coffee crema, olive oil crouton, sea salt	13
Strawberry Profiteroles frozen greek yogurt	14
Buttermilk Panna Cotta citrus, pistachio	13
Apple Cider Sorbet	10

AFTER DINNER DRINKS

Pray Tell Basil Hayden, Pierre Ferrand cognac, Charleston madeira, nocino, amaretto, sorghum	18
Jiminy Cricket Ron Zacapa Sistema 23 rum, Giffard Piment D'Espelette, espresso, Boomsma, peppermint, chocolate	16
Café de Carmen espresso, Hoodoo chicory, Giffard Banane du Brésil, Cynar	16

Date: **MAR 2024**

Chef: *Mike Lata*



COUNTER CULTURE COFFEE

Gradient- dark roast espresso and drip coffee
dark chocolate, roasted nuts, berry

Slow Motion- decaffeinated drip coffee
molasses, cocoa, smooth

Drip Coffee	5
Double Espresso	5
Cappuccino	6
Latte	6

RISHI TEA loose leaf teas 6

Golden Chamomile Blossoms [caffeine-free]
floral, fresh peeled apples, orange blossom

Mystic Mint [caffeine-free]
full-bodied, soothing mint, sweet herbs

Rooibos [caffeine-free]
nectar body with perfumed, heady effect

White Peony
smooth and honeyed with woody, roasted herbs

Kukicha Green
traditional grassy, nutty sweet-umami aromatics

Iron Goddess of Mercy Oolong
roasted buckwheat, chestnut, apricot

Chinese Breakfast
classic robust black tea

AFTER DINNER SPIRITS + WINES

See Beverage Book p.14-5 for Port, Madiera, Sherry, and more

