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## Food Is Good.

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232 MEETING STREET

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### DESSERTS

<b>Sticky Sorghum Pudding</b> amaretto ice cream, walnut	15
<b>Chocolate Budino</b> caramel, coffee crema, olive oil crouton, sea salt	13
<b>Toasted Oat Panna Cotta</b> muscadine coulis	13
<b>Peach + Blueberry Frangipane Tart</b> crème fraîche	15
<b>Atlantis Cantaloupe Sorbet</b>	10

### AFTER DINNER COCKTAILS

<b>Café de Carmen</b> espresso, Hoodoo chicory, Giffard Banane du Brésil, Cynar	16
<b>Carry On</b> La Gritona Reposado tequila, espresso, Licor 43, Borghetti espresso liqueur	18

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Date: **AUG 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*

