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Food Is Good.

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232 MEETING STREET

CHS — SC

**DESSERTS**

**Fresh Figs + Rum Sabayon** 13  
fleur de sel

**Sticky Sorghum Pudding** 15  
amaretto ice cream, walnut

**Chocolate Budino** 13  
caramel, coffee crema, olive oil crouton, sea salt

**Toasted Oat Panna Cotta** 13  
muscadine coulis

**Tarte Normande** 14  
honeycrisp apple, crème fraîche

**Atlantis Cantaloupe Sorbet** 10

**AFTER DINNER COCKTAILS**

**Café de Carmen** 16  
espresso, Hoodoo chicory, Giffard Banane du Brésil, Cynar

**Carry On** 18  
La Gritona Reposado tequila, espresso, Licor 43, Borghetti  
espresso liqueur

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Date: **SEP 2024**

Chef: *Mike Jata*



## 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*

