
Food Is Good.

232 MEETING STREET

CHS — SC

DESSERTS

Sticky Sorghum Pudding amaretto ice cream	15
Chocolate Budino caramel, coffee crema, olive oil crouton, sea salt	13
Olive Oil + Pistachio Cake mascarpone, strawberry	14
Buttermilk Panna Cotta winter citrus, mint	13
Pink Grapefruit Sorbet	10

AFTER DINNER COCKTAILS

Café de Carmen espresso, Hoodoo chicory, Giffard Banane du Brésil, Cynar	16
Carry On Partida Reposado tequila, espresso, Licor 43, Borghetti espresso liqueur	18

Date: **MAR 2025**

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

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

