

---

## Food Is Good.

---

232 MEETING STREET

CHS — SC

### DESSERTS

<b>Sticky Sorghum Pudding</b> amaretto ice cream	15
<b>Chocolate Budino</b> caramel, coffee crema, olive oil crouton, sea salt	13
<b>Olive Oil + Pistachio Cake</b> mascarpone, strawberry	14
<b>Camarosa Strawberries</b> bavarian cream, honey	15
<b>Blueberry + Lime 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

---

Date: **MAY 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 woodsy, 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*