

## DESSERTS

LEMON BLUEBERRY CRÈME BRÛLÉE | 8  
topped with fresh blueberries

NEW ORLEANS BEIGNETS | 8.75  
powdered sugar / chocolate-espresso dipping sauce

HOGSHEAD WHISKEY BREAD PUDDING | 5 / 9  
whiskey-caramel sauce / almond whipped crème

CHOCOLATE TORTE | 6.50 / 12  
flourless chocolate torte / strawberry sauce /  
almond whipped crème

BLACKBERRY CHEESECAKE | 12  
blackberry infused cheesecake / blackberry compote

RED VELVET CAKE | 12  
cocoa cake / mascarpone & cream cheese frosting

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### MCMENAMINS' HOUSE-MADE ICE CREAMS AND SORBETS

BITTERSWEET CHOCOLATE  
64% bittersweet chocolate  
& brut cocoa ice cream

COSMIC COFFEE  
coffee ice cream, toasted hazelnuts  
& dark chocolate

VANILLA BEAN  
creamy & rich vanilla bean  
infused ice cream

POT STILL BRANDY (21+)  
McMenamin's pot still brandy

COCONUT SORBET  
tropical & refreshing

ONE SCOOP 3  
TWO SCOOPS 5  
THREE SCOOPS 7

*\*all scoops served in a waffle cup*

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## NIGHTCAP DRINKS

SIGNATURE TAVERN COFFEE | 9

Edgefield high council brandy / crème de cacao / Averna Amaro /  
double Americano / fresh-whipped cream

A BEAUTIFUL YEAR | 13.50

Remy Martin 1738 / Cointreau /  
served over a large ice cube

## DIGESTIFS, AMARO, & OTHER

UNICUM ZWACK | 7.50

*bitter Hungarian liqueur.*

LIMONCELLO | 7.25

*honeyed. purple flowers. heat*

AMARO MONTENEGRO | 8

*licorice root. black pepper*

OUZO ANISE APERITIF | 8.25

*anise. herbs. spice*

FERNET BRANCA | 8.50

*bitter. herbal. menthol.*

AVERNA AMARO | 9.25

*sweet vanilla. licorice. herbs*

V.E.P CHARTREUX | 21

*too many ingredients to list...*

## SELECTED BRANDY

EDGEFIELD ALAMBIC 13 | 12.50

REMY MARTIN XO | 29

## MUSCAT & PORT (30z)

EDGEFIELD FIRESIDE TRADICIONAL | 10.50

EDGEFIELD FIRESIDE EARLY MUSCAT | 10.50



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