

Desserts

FOR EACH & ALL

@HAYMAKER_CLT

HAND-CRAFTED SELECTIONS

BROWN BUTTER BROWNIE

strawberry ice cream, french macaron,
white chocolate milk crumb, rose meringue - 8

CARROT CAKE

local carrots, pink peppercorn mascarpone,
coconut lemongrass sorbet, candied cashews,
bee pollen - 8

SORBET TRIO

seasonal selection of three flavors - 6

SELECTION OF LOCAL ARTISAN CHEESES

preserves, crackers - 16

DIGESTIVES

Amaro Montenegro - 10

Grand Marnier - 12

Drambuie - 10

Campari - 10

Bonal - 7

Green Chartreuse - 15

Yellow Chartreuse - 15

Fernet Branca - 9

BRANDYS

Hennessey VS - 12

Courvoisier VSOP - 13

Remy Martin VSOP - 12

Remy Martin XO - 45

Copper & Kings Brandy - 10

Featured Digestive

NOCINO

TRADITIONAL ITALIAN
STYLE AMARO, MADE IN
HOUSE WITH LOCAL BLACK
WALNUTS. AGED FOR OVER
6 MONTHS - 14

DESSERT WINE

TERRA D'ORO

zinfandel port - 8

BLANDY'S

10 year malmsey madeira - 8

CHATEAU ST-VINCENT SAUTERNES

2011 dessert wine - 12

SCOTCH & CORDIALS

JW Blue - 55

Johnnie Walker Black - 15

Talisker 10 year - 22

Laphroaig 10 year - 14

Glenlivet 12 year - 16

Macallan 12 double cask - 20

Lagavulin 16 year - 20

Glenmorangie 18 year - 29

Glenfiddich 18 year - 30

Bailey's - 10

Frangelico - 10

Disaronno Amaretto - 11

