

south water kitchen: dessert

lemon pound cake 8

lemon curd, white chocolate, blueberry thyme chutney

german chocolate cake 8

caramel, toasted pecans, coconut ice cream

key lime custard 8

graham tuile, burnt honey, fresh blackberries

dark chocolate fudge brownie 8

white chocolate almond gremolata, cherry ice cream

rhubarb marscapone cheesecake 8

vanilla wafer crust, macerated strawberries, sweet basil syrup

seasonal gelatos and sorbets 6

all served with sugar cookies

american cheese plate 15

seasonal jam, local honey, and toasted nuts

Executive Chef Roger Waysok

please advise your server of any food allergies prior to ordering. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

18% gratuity applied to parties larger than six



after dinner drinks

port and madeira

- sandeman madeira **8**
- sandeman tawny **12**
- taylor fladgate 2003 vintage porto **18**
- warre's warrior special reserve **9**
- warre's otima 10-year-old tawny **12**

small batch bourbon

- baker's **10**
- bulleit **10**
- buffalo trace **12**
- makers 46 **14**
- woodford reserve **10**

single malt scotch

- 10 Year**
- glenkinchie **12**
- glenmorangie **10**
- laphroaig **10**

- 12 Year**
- dewars **10**
- highland park **14**
- glenfiddich **9**
- glenkinchie **17**
- glenlivet **9**
- glenmorangie **17**
- maccallan **11**

- 14 Year**
- oban **12**

- 16 Year**
- lagavulin **14**

- 18 Year**
- glenfiddich **15**

- N/V**
- glenrothes **11**
- bruichladdich **14**

sparkling wines

- kenwood "yuluma", sonoma **9**
- chandon, brut, sonoma **14**
- gloria ferrer blanc de noirs **14**

dessert wines

- inniskillin, ice wine **15**
- wild blossom, **9**