

Cocktails

- Stagione del Cidro** Queen Charlotte Rum, Calvados, Spiced Cider, Apple Purée, Cardamom Bitters. 14
- Cioccolato Negroni** Mezcal, Tawny Port, Punt e Mes, Cacao Syrup, Chocolate Bitters, garnished with an orange peel 13
- Fico Fumante** Dewars, fig preserves, orange bitters, Laphroaig mist 15
- Il Capo** Social House Vodka, Green Chartreuse, lime, cranberry and Campari ice cubes 12
- Nero Manhattan** George Dickel Rye Whisky, Carpano, served with a cherry 15
- Alice's Sour** Elijah Craig, honey, lemon, with a Pinot Noir floater 13
- Miele e Limone** Empress Gin, lemon, and a touch of honey 13

Beers

Draft Beer

- Sycamore Southern Blonde Ale 5.5
- Local Rotating Tap ask your server 6
- Olde Mecklenburg Copper Alt Bier. 5
- Peroni Italian Lager 5.5

Bottled Beer

- Blue Moon 4 .25
- Bud Light 3 .5
- Michelob Ultra. 3 .5
- Guinness 4 .5
- Stella Artois 4.25
- Becks Non-Alcoholic 3
- Angry Orchard. 4

Desserts

Nutella Pie

Chocolate-hazelnut spread whipped with mascarpone cheese and peanut butter, chilled on a graham cracker crust and topped with dulce de leche and chocolate sauce 9

Mama's Giant Chocolate Cake

Layers of moist chocolate cake and rich fudge frosting served with salted caramel sauce, chocolate crunch and whipped cream 11

Warm Bread Pudding

Bread pudding studded with marsala soaked raisins and vanilla bean, served with house made gelato topped with dulce de leche. 8

New York Style Cheesecake

Homemade pumpkin cheese cake with a salted caramel sauce 9

Classic Apple Crisp

Cinnamon spiced apples with a brown sugar and oat crumble, served warm with vanilla ice cream 9

Cannoli

Sweet ricotta and chocolate chip cream-filled crisp pastry shell and topped with powdered sugar and thick chocolate drizzle. 4

Tiramisu

Ladyfinger cookies soaked in Kahlua, layered with sweetened mascarpone. 8

After Dinner

To Sip

Courvoisier 10.5
Rémy Martin VSOP 11
Shelton Port 2014. 16
Cockburn Fine Tawny. . . 10
Warre's Ruby Port 1670 12
Warre's Warrior Port. . . 14
Carpano Antica 11
Disaronno Amaretto . . 10.5
Tuaca 8
Chambord 9
Grand Marnier. 12
Drambuie 8
Aperol. 10
Campari 8
Kahlúa. 10
Bailey's. 8

Luxardo. 11
Frangelico 10
Fabrizia Limoncello. . . . 11
Romana Sambuca. 9
Grappa 9

Hot

Espresso. 3.5
Enderly Drip Coffee 3
Tea 3

There is a small \$2 per person fee for any outside desserts