



Winter 2023

Chefs: Ticer, Hudman, Williams

Dessert

- Chocolate Tort | peanut brittle, chantilly, graham crackers.....\$7
C&M Cannoli | ricotta, dark chocolate, pistachio, orange.....\$7
Pot De Creme | lemon, butterscotch, pear.....\$7
Gluten Free Carrot Cake | pumpkin spice cream cheese, baked apple, golden raisin, pecan.....\$7
Gelato | vanilla, chocolate, black walnut, caramel corn, lemon, parmesan, peach, bay leaf.....\$3/\$8

Cheeses Selection of 1 / \$7, Selection of 3 / \$19, Selection of 5 / \$31

- Humboldt Fog | goat milk, bloomy rind, Cypress Grove Creamery, Arcata, CA
Brebis | sheep milk, fresh and grassy, Blackberry Farms, Walland, TN
Coppinger | raw cows milk, semi-soft, vegetable ash, Sequatchie Cove Creamery, Marion, TN
Asher Blue | cows milk, creamy crumbly texture, natural rind, Sweet Grass Dairy, Thomasville, GA
Griffin | cows milk, semi-firm, porter-washed rind sweet grass dairy, Thomasville, GA
Green Hill | cows milk, bloomy rind, double cream, sweet grass dairy, Thomasville, GA

Coffee Proudly Serving Vice + Virtue

- Drip Regular or Decaf.....\$4 Latte.....\$5
Espresso Doppio.....\$3 Cappuccino.....\$5
Affogato.....\$6 Cortado.....\$4

Dessert Wine Served in 2 ounce pour

- Malvira, "Renesium," Passito, Arneis, Piedmont, MV.....\$14
Donnafugata, "Ben Rye," Passito di Pantelleria, Zibibbo, Sicily, 2017.....\$20
Taylor Fladgate 10 year/ 20 year/ 40 year old Tawny.....\$13/ \$22/ \$55
Broadbent, Auction Reserve, Reserve Ruby Port, Portugal, NV.....\$13
Sandeman, Fine Tawny Port, Tawny Port, Portugal.....\$11

Dessert Cocktails

- Espresso Martini | vodka, Vice & Virtue espresso, cream.....\$16
Bad Bunny | mezcal, Vice & Virtue espresso, carrot, cream, ginger, cinnamon.....\$18

Amari / Cordials

- Amaro Nardini.....\$14 Sfumato.....\$8
Amaro Averna.....\$13 Cynar.....\$10
Amaro Montenegro.....\$14 Cynar 70.....\$12
Fernet Branca.....\$10 Braulio Amaro.....\$14
Limoncello.....\$7
Acqua Di Cedro.....\$12
Sambuca.....\$11