



AFTER-DINNER LIBATIONS

Sauternes - Château d'Yquem 2016	68
Port - Dow's Finest Ruby Port.....	10
Port - Warre's Warrior Reserve	10
Port - Graham's 20 Year Old Tawny Port	15
Port - Ramos Pinto Quinta do Bom Retiro 20 Year Old Tawny	17
Cognac - Hennessy VSOP	20.5
Brandy - Torres "Jaime 1" Brandy	24
Cognac - Remy Martin XO.....	38
Armagnac - PM Spirits Overproof VS Bas-Armagnac	19
Limoncello - Gusto di Amalfi Limoncello	10

AFTER-DINNER COCKTAILS

Espresso Martini 14

Tito's Vodka, Meletti Coffee Liqueur, Dark Crème de Cacao

Chocolate Martini 12

Smirnoff Vanilla Vodka, Dark Crème de Cacao, Meletti Coffee Liqueur, Chocolate Drizzle

Polish Coffee 10

Dorda Double Chocolate Liqueur, Coffee, House-Made Whipped Cream

Arnie's Grasshopper 14

Green Crème de Menthe, White Crème de Menthe, Crème de Cacao, Cognac
Vecchio Amaro, Cream



MARSHWOOD DESSERT MENU

Lemon Meringue Cheesecake

Graham Cracker Cake

Raspberry Compote

10

Decadent Chocolate Cake

Chocolate Mocha Mousse

White Ganache, Whiskey Sauce

11

Apple Crisp

N.C. Apples, Almond-Oat Topping

Oat Milk Vanilla Ice Cream

12

Strawberry Banana Ice Cream Cake

Banana Cake, Strawberry Ice Cream

Banana Cream, Strawberry Coulis

11

Piña Colada Crème Brûlée

Pineapple Compote, Toasted Coconut

10

Add Ice Cream to Any Dessert

4/ Scoop



Gluten Free



Vegetarian



Vegan



Gluten Free Available

While we take dietary preferences and restrictions very seriously, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.