

AFTER DINNER

CLASSICS

13 EACH

Butter Pie

Cinnamon Sugar Pecans,
Powdered Sugar, Caramel
À La Mode 4

Vanilla Bean Crème Brûlée

Seasonal Berries

Jeff Ruby's Very Own Cheesecake

Spiced Cherry Sauce,
Blackberries

Woodford Chocolate Cake

Dark Chocolate Cake, Fudge Icing,
Chocolate Ganache, Bourbon Caramel,
Salted Caramel Crispy Pearls

15

Peanut Butter Pie

Chocolate Ganache, Chantilly

13

Three Layer Carrot Cake

Warm Caramel Cream Cheese Icing

15

House-Made Ice Creams

Cookies & Cream, Bourbon Butterscotch,
Vanilla Bean, Seasonal Sorbets

8

Ricotta Donuts

Espresso Caramel Sauce

14

JR Cigar

Bourbon Chocolate Ice Cream, Oreo Ash,
Smoked Crumble, Bourbon Pot de Crème

24

AFTER DINNER DRINKS

Jeff Ruby's Signature Blend Coffee

4

Kentucky Coffee

14

Sugar Cane Process Columbia Decaf

4

Signature Blend Coffee, Amaretto, Old Forester,
Creme de Cacao, Whipped Cream

Cappuccino

6.5

Espresso

4.25

Irish Coffee

13

Double Espresso

6.25

Signature Blend Coffee, Jameson Irish Whiskey,
Whipped Cream

BRITTANY LITTLEJOHN, PASTRY CHEF

PROUD TO
PARTNER WITH

Quills
COFFEE

DESSERT WINES

GLASS BOTTLE

UNITED STATES

Late Harvest Blend, Far Niente 'Dolce' Napa, CA - 2009

19

120

ITALY

Recioto, Mazzi Recioto della Valpolicella Classico 2009

24

99

PORT

Taylor Fladgate 10 Year

11

Graham's 20 Year

18

Taylor Fladgate 20 Year

16

Graham's 30 Year

36

Taylor Fladgate 30 Year

35

Taylor Fladgate LBV

11

MADEIRA

Rare Wine Co. Charleston Sercial

12

Rare Wine Co. New York Malmsey

12

Justino's 10 Year Malvasia

12

SPIRITED

Boone County Distilling 'Bourbon Cream'

12

GRAPPA

Lo Chardonnay di Nonino

20

Grappa Monovitigno

DIGESTIF

10 EACH

Cynar
Contratto Fernet
Fernet Branca
Foro Amaro

Ramazotti Amaro
Sibona Amaro
Nonino Quintessentia Amaro