



SURFING DEER

SEAGROVE



SPRING + SUMMER 2019

ORANGE SWISS ROLL \$11

lemon mascarpone, blackberry compote, honey almond granola

SURFING DEER S'MORES BROWNIE \$12 

graham cookies, chocolate sauce, Jeni's® Ice Cream, torched marshmallow

CARAMELIZED BANANA PUDDING CHEESECAKE \$12

"Nilla" wafer crust, rum caramel sauce

CHOCOLATE CHIP SKILLET COOKIE \$11

Southern Craft salted caramel ice cream, chocolate drizzle

BLACKBERRY COBBLER \$12 

cornmeal-pecan crumble, sweet corn ice cream

PEANUT BUTTER PIE \$12

chocolate cookie crust, ganache, Reese's cups

PEACHES & CREAM BAR \$11

graham crust, milk crumb, grilled peaches, Southern Craft wildflower honey ice cream

 GLUTEN-FREE  VEGAN

*after dinner*  
COFFEES  
MARTINIS  
WINES

## COFFEE + TEA

CUBAN COFFEE  
OLD FASHIONED \$13

Rhum Clément VSOP,  
Cuban Coffee liqueur, house simple,  
orange bitters

ESPRESSO \$4

CAPPUCINO \$6

LATTE \$6

COFFEE \$4

TEA \$4

Proudly serving premium hand selected and Scolari roasted coffee from Red Diamond, one of the oldest family-owned coffee and tea companies in the country—they have a Seagrove connection, too.

## DESSERT MARTINIS

CHOCOLATE HEAVEN \$12  
360 double chocolate vodka, double  
chocolate liqueur, cream liqueur

RASPBERRY DREAMS \$11  
360 raspberry vodka,  
360 double chocolate vodka,  
Godiva white chocolate

IRISH ESPRESSO MARTINI \$12  
espresso liqueur, double espresso vodka,  
freshly brewed espresso, irish cream

## DESSERT WINES

GRAHAM'S 10 YEAR TAWNY \$13

RAMOS 20 YEAR TAWNY \$19