



DESSERT

Basque Butternut Squash Cheesecake <i>ginger crème anglaise</i>	10
Apple Focaccia Dolce <i>N</i> <i>apples, cranberries, walnuts, caramel, crème anglaise</i>	10
Carrot Cake <i>whipped cream cheese, carrot caramel</i>	10
Flourless Chocolate Torte <i>gf</i> <i>vanilla anglaise, cherry sorbet, whipped quark cheese</i>	10
Graeter's Ice Cream <i>Graeter's Black Raspberry Chip ice cream, rich and creamy with signature dark chocolate chips</i>	10
House Made Ice Cream+ Sorbet <i>Chef's rotating selection of house-made ice creams and seasonal sorbets</i>	10
Affogato <i>espresso, vanilla ice cream</i>	10



DESSERT DRINKS

Irish Coffee <i>brewed coffee, Jameson</i>	12	Carvella Limoncello	12
<i>Irish Whiskey, Bourbon cream</i>		Chateau Laribotte Sauternes 2019 <i>375ml</i>	45
Buffalo Trace Bourbon Cream	10		
Sandeman 10-Year Tawny Port	12	Elk Cove 'Ultima' 2016 Willamette Valley <i>375ml</i>	60

ESPRESSO BAR

Coffee	5	Hot Chocolate	6
Cold Brew	7	Milk Options <i>whole, almond, oat</i>	
Espresso	4		
Cortado	5	Iced Black Tea	4
Cappuccino	5	Hot Tea	5
Latte	6	<i>English Breakfast</i>	
Americano	4	<i>Lavender Earl Grey</i>	
Mocha	7	<i>Moroccan Mint</i>	
Chai Tea Latte	7	<i>Orange Jasmine</i>	
Matcha Tea Latte	7	<i>Chamomile Flowers</i>	
		<i>Rooibos with Dried Berries</i>	

20% gratuity will be added to parties of 6 or more and/or separate checks

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

gf=gluten free veg=vegetarian N=contains nuts