

DESSERTS

CHOCOLATE CHIP ICE CREAM CAKE

CHOCOLATE AND CARAMEL SAUCE, CANDIED MACADAMIA NUTS 8.95

STRAWBERRY RHUBARB COBBLER

OATMEAL STREUSEL, CREME FRAICHE ICE CREAM 7.95

S'MORES BRULEE

HOUSEMADE GRAHAM CRACKER, MARSHMALLOW 8.95

VALRHONA MOLTEN CAKE

PORT INFUSED BERRIES AND WHIPPED CREAM 8.95

BLACK BERRY CHEESECAKE

BLACK BERRY COMPOTE 7.95

ICE CREAM AND SORBETS

BISCOTTI 7.95

WARREN'S COOKIE PLATE

PEANUT BUTTER-CHOCOLATE, COMPOST, MUDSLIDE 5.95

SMALL SWEET BITES WITH "COMPANY"

CHOCOLATE PEANUT BUTTER PALETTE – TOMMASO BUSSOLA RECIOTO 13

VERMONT DOUBLE CREAM BRIOCHE "GRILLED CHEESE" – KRACHER CUVÉE BEERENAUSLESE 13

VANILLA ICE CREAM AND CHOCOLATE BISCOTTI – DON PX 1985 PEDRO XIMENEZ SHERRY 12

PROSCIUTTO, PEACH, & HUMBOLDT FOG CROSTINI – BAUMARD "QUARTS DE CHAUME" 2006 14

"THE QUAD" ALL FOUR SMALL BITES WITHOUT "COMPANY" FOR YOUR TABLE TO SHARE 10

AWARD WINNING CHEESES HAND SELECTED BY OUR CHEF, HUNTER MORTON

CHEESES SERVED WITH FIG PUREE, FRUIT, NUTS, CROSTINIS
CHOICE OF 3 ARTISAN CHEESES \$10 OR 5 CHEESES \$15

MIDNIGHT MOON, CYPRESS GROVE, ACACIA, CALIFORNIA

DOUBLE CREAM CREMONT

VERMONT BUTTER AND CHEESE CREAMERY, VERMONT

SMOKED BLUE, ROGUE RIVER CREAMERY, OREGON

HUMBOLDT FOG, AGED GOAT, CYPRESS GROVE, CALIFORNIA

CABOT CLOTHBOUND CHEDDAR, CAVE AGED, 14 MONTHS, VERMONT

WARREN JOHN HARDMAN, PASTRY CHEF

HARNEY & SONS TEAS

\$2.75

~~SILKEN SACHET TEA BAGS~~

BLACK TEAS

ENGLISH BREAKFAST, PARIS, EARL GREY SUPREME

HERBAL TEAS (DECAFFEINATED)

CHAMOMILE, MINT VERBENA, DECAF CEYLON

OTHERS

ORGANIC CITRUS GREEN, HOT CINNAMON SPICE

COFFEE DRINKS

\$7.50

~~TOPPED WITH WHIPPED CREAM~~

KEOKE COFFEE

BRANDY, KAHLUA

BAILEY'S COFFEE

BAILEYS

JAMAICAN COFFEE

TIA MARIA, DARK CRÈME DE COCOA