

DESSERTS

<p><i>Peach Cobbler</i> Brown Sugar Bourbon Peaches, Macerated Cherries, Almond-Oat Streusel</p> <p><i>Carrot Cake</i> Cream Cheese Icing, Glazed Walnuts</p> <p><i>Budino</i> Italian Butterscotch Custard, Roasted Banana, Salted Caramel</p>	<p>16</p> <p>16</p> <p>16</p>	<p><i>Strawberry Shortcake</i> Serves 2-4 People Fresh-Baked Strawberry White Chocolate Biscuit, Strawberry Jam, Harry's Berries, Strawberry Syrup, Candied Fennel, Micro Basil</p> <p><i>Warm Fudge Brownie</i> Serves 2-4 People Vanilla Ice Cream, Dulce de Leche, Chocolate Sauce</p>	<p>24</p> <p>24</p>
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COFFEES & TEAS

We proudly serve Peerless Coffee & Steven Smith Teas

<p><i>Espresso</i></p> <p><i>Westside Blend Drip</i></p> <p><i>Lord Bergamot Earl Grey</i></p> <p><i>Masala Chai</i></p>	<p>6</p> <p>6</p> <p>6</p> <p>6</p>	<p><i>Jasmine Pearls</i></p> <p><i>Meadow Chamomile Blend</i> Caffeine Free</p> <p><i>Peppermint Leaves</i> Caffeine Free</p>	<p>6</p> <p>6</p> <p>6</p>
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AFTER DINNER LIBATIONS

<p><i>Boozy Affogato</i> Licor 43, Pulled Espresso, Vanilla Bean Gelato</p> <p><i>Zegroni</i> Ron Zacapa Rum, Espresso Bean-Infused Campari, Thatcher's Blood Orange Liqueur, Sweet Vermouth Blend</p>	<p>18</p> <p>21</p>	<p><i>Grasshopper</i> Crème de Menthe, White Cacao, Heavy Cream, Dark Chocolate</p> <p><i>Vieux Carré</i> Rittenhouse Rye Whiskey, Hine VSOP, Sweet Vermouth Blend, DOM Benedictine, Bitters Blend</p>	<p>16</p> <p>22</p>
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GF—Gluten Free **VG**—Vegetarian **VE**—Vegan **DF**—Dairy Free

Split plate fee of \$4 will apply.

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