

DESSERTS

10.50

CHOCOLATE-BUTTERSCOTCH TASTING

Warm Chocolate Soufflé, Butterscotch Custard,
Malted Chocolate Ice Cream, Pretzel Crunch

WARM APPLE TART

Cinnamon Ice Cream, Pomegranate, Spiced Oat Streusel, Huckleberry Sauce

PUMPKIN ICE CREAM SUNDAE

Gingerbread, Poached Cranberries, Caramel Sauce, Cinnamon Whip, Pepita
Brittle

S'MORES BAR

Espresso-Bailey's Ice Cream, Swiss Meringue, Graham Tuile Bittersweet
Chocolate Mousse Cake, Cocoa Nibs

SINGLE SCOOP ICE CREAM OR SORBET 6.50

House-made Cookies

ARTISANAL CHEESES

FLEUR VERTE ~ *France, Goat*

Herbaceous, Tangy, Bright with Fruit Jam

STERNSCHNUPPE ~ *Germany, Cow (Raw)*

Notes of Caramel and Nutmeg with Tart Cherry Mostarda

PECORINO TOSCANO ~ *Italy, Sheep*

Dry, Salty, Buttery, Firm with Red Wine Reduction

BAYLEY HAZEN BLUE ~ *Vermont, Cow (Raw)*

Creamy, Dense, Grassy with Honey Comb

Served with House-made Whole Wheat-Nut Toast, Seasonal Fruit

SINGLE CHEESE 9.95

THREE CHEESES 16.95

TWO CHEESES 13.95 ALL FOUR CHEESES 19.95