

summer 2019

dessert

10 EACH

THE CANDY BAR: brownie/caramel/roasted milk chocolate cremeaux/nougat ice cream/cashew crunch

BLUEBERRY GLAZED DONUTS: key lime/graham cracker crumb

ALMOND CAKE: blackberry/balsamic/nectarine ice cream

COCONUT CREAM PIE: strawberry/basil/chantilly cream

TODAY'S SELECTION OF ICE CREAM AND SORBET

seasonal inspirations and old favorites, see chalkboard for today's flavors

4 EACH

cheeses

CHOICE OF 1 CHEESE – 8

ALL 3 CHEESES – 17

O'BANON: capriole creamery, greenville, indiana/fresh goat/soft texture/wrapped in bourbon soaked chestnut leaves/herbaceous flavor with notes of vanilla

WOOLY RIND: green dirt farm, weston, missouri/sheep/ soft texture/bloomy rind/aged 12-16 weeks/notes of mushroom, earth and cabbage

PIERCE PT: cowgirl creamery, petaluma, california/cow/soft texture/aged 4 weeks/rind dusted with field flowers, chamomile and thai basil/herbal, savory, tangy and floral

ports/stickies

20 year tawny port, TAYLOR	12
muscat, TERRE ROUGE, shenandoah valley, 2013	8
lacrima passito, LUCIANO LANDI, doc, italy, 2015	10
ROYAL TOKAJI, 5 puttonyos, hungary, 2009	14
vin santo chianti classico, COLTIBUONO, italy, 2011	15

land and water coffees

16 oz. FRENCH PRESS – 5 ESPRESSO SHOT – 3

GODSPEED BLEND, south america and africa/notes of almond, orange, milk chocolate

SWISS WATER DECAF, brazilian/notes of sweet chocolate

HONDURAS DARK ESPRESSO, honduras/notes of caramel, toasted almond

russian river tea co.

4 EACH

EARL GREY ROYALE, traditional black tea with bergamot and orange peel

FIVE STAR BLACK, nilgeri black tea blend of assam, darjeeling and cylon teas

CHAMOMILE DREAMS, soothing blend of chamomile blossom, peppermint leaf, rooibos and rose petal

CACTUS FLOWER GREEN, blend of green and white tea with dragon fruit, pomegranate and lemon grass