

CRAFT	TOASTED SUGAR ANGEL FOOD CAKE <i>Potomac Pear Compote, Burnt Nougatine, Poached Currants and Hazelnut Sorbet</i>	\$12
HISTORY	KINSHIP CARROT CAKE <i>Cardamom Spiced Halwa, Cheesecake Pudding, Carrot Custard and Fresh Ginger Ice Cream</i>	\$12
INGREDIENTS	PINEAPPLE QUINCE VACHERIN <i>Poached Cranberries, Juniper Meringue, Quince Sorbet and Earl Grey Ice Cream</i>	\$12
INDULGENCE	OLD FASHIONED CAKE DONUTS <i>Butterscotch Pudding, Crispy Caramel Mousse and Doppelbock Ice Cream</i>	\$12
	CHOCOLATE PEANUT TORTE <i>Whipped Chocolate Ganache, Madeira Mascarpone and Peanut Butter Ice Cream</i>	\$12
FOR THE TABLE	PATH VALLEY SWEET POTATO CAKE <i>Braised Apples, Sweet Potato Confit, Bay Leaf Chantilly and Spiced Apple Cider Ice Cream</i>	\$22
	SHAVED TÊTE DE MOÏNE AND PONT L'ÉVÊQUE <i>Compressed Apples, Candied Pecans and Cranberry Currant Scones</i>	\$22
	SPRUCE BAKED DER WEICHEN GEHL <i>Whole Wheat Date Bread, Caramel Sawdust, Darden Ham Salad and Huckleberry Butter</i>	\$24

COFFEE	LA COLOMBE COFFEE ROASTERS	
	Coffee	\$6
	Espresso	\$6
	Cappuccino	\$7
	Cafe Latte	\$7

ORGANIC TEA	BELLOCQ TEA ATELIER	\$7
	BLACK	
	Bellocq Breakfast: <i>Indian, Chinese and Ceylon</i>	
	Darjeeling Second Flush: <i>Sourennee Estate, Darjeeling, India</i>	
	Earl Grey: <i>Ceylon, Blue Cornflowers, Sicilian Bergamot</i>	
	GREEN	
	Dragonwell: <i>Zhejiang Province, China</i>	
	Genmaicha: <i>Sencha, Toasted Brown Rice, Uji-Tawara, Japan</i>	
	HERBAL	
	Le Hammeau: <i>Lemongrass, Lemon Verbena, Lavender, Rose Petals, Mint & Sage Blend</i>	
	Chamomile: <i>Egypt</i>	
	Mint: <i>Oregon, USA</i>	
	Rooibos: <i>Cape Province, South Africa</i>	

DESSERT WINES	Smith Woodhouse, 10 Year Tawny, NV	\$12
	Linden Vineyards, Late Harvest Vidal Blanc, Virginia, NV	\$13
	La Fleur D'Or, Sauternes, France, 2013	\$14
	Dr. Loosen, Wehlener Sonnenuhr Riesling Auslese, Germany, 2014	\$15
	David Ramnoux, Pineau des Charentes, Cognac, France, NV	\$16
	Grahams Vintage Port, 2000	\$30