

CRAFT	TOASTED SUGAR ANGEL FOOD CAKE <i>Bartlett 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
Philadelphia, Pennsylvania

Coffee	\$6
Espresso	\$6
Cappuccino	\$7
Cafe Latte	\$7

ORGANIC TEA BELLOCQ TEA ATELIER \$7
Brooklyn, New York

BLACK

Bellocq Breakfast: *Indian, Chinese and Ceylon*
Darjeeling Second Flush: *Sourennee Estate, Darjeeling, India*
Earl Grey: *Ceylon, Blue Cornflowers, Sicilian Bergamot*
Gypsy Caravan: *Indian, Chinese, Rose Petals, Organic Chile*

GREEN

Dragonwell: *Zhejiang Province, China*
Genmaicha: *Sencha, Toasted Brown Rice, Uji-Tawara, Japan*

HERBAL

Le Hammeau: *Lemongrass, Lemon Verbena, Lavender,
Rose Petals, Mint & Sage Blend*
Chamomile: *Egypt*
Mint: *Oregon, USA*
Rooibos: *Cape Province, South Africa*

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, 2015	\$15
	David Ramnoux, Pineau des Charentes, Cognac, France, NV	\$16
	Grahams Vintage Port, 2000	\$30