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| <b>CRAFT</b>         | <b>SUMMER CORN BAVAROIS</b><br><i>Glazed Blueberries, Zalettini<br/>and Olive Oil-Basil Gelato</i>                                      | \$12 |
| <b>HISTORY</b>       | <b>KINSHIP CRANACHAN</b><br><i>Red Haven Peaches, Whiskey Cream,<br/>Scottish Shortbread and Toasted Oat Ice Cream</i>                  | \$12 |
| <b>INGREDIENTS</b>   | <b>CHOCOLATE SESAME TORTE</b><br><i>Coffee Caramel, Whipped Chocolate Ganache<br/>and Coffee Ice Cream</i>                              | \$12 |
| <b>INDULGENCE</b>    | <b>GOOEY BUTTER CAKE</b><br><i>Raspberries, Rum Brown Butter Cream, Butter Streusel<br/>and Raspberry-Swirled Buttermilk Ice Cream</i>  | \$12 |
|                      | <b>PRALINES 'N' CREAM</b><br><i>Bourbon Brown Sugar Mousse, Maple Nut Granola,<br/>Hazelnut Cake and Pecan Ganache</i>                  | \$12 |
| <b>FOR THE TABLE</b> | <b>MARKET BERRY COBBLER</b><br><i>Brown Sugar Shortcakes and Muscovado Ice Cream</i>  | \$20 |
|                      | <b>CHURRO BASKET</b><br><i>Passion Fruit Curd, Dulce de Leche<br/>and Dark Chocolate Ganache</i>  | \$22 |
|                      | <b>SPRUCE BAKED DER WEICHEN GEHL</b><br><i>Spiced Molasses Bread, Maple Sawdust,<br/>Toasted Marcona Almonds and Huckleberry Butter</i> | \$24 |

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| <b>COFFEE</b> | <b>LA COLOMBE COFFEE ROASTERS</b> |     |
|               | Coffee                            | \$6 |
|               | Espresso                          | \$6 |
|               | Cappuccino                        | \$7 |
|               | Cafe Latte                        | \$7 |

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

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| <b>DESSERT WINES</b> | Butler & Nephew White Port, Portugal, NV                          | \$11 |
|                      | Bodegas César Florido, Moscatel Especial Sherry, NV               | \$9  |
|                      | Domaine Rolet Macvin de Jura, France, NV                          | \$11 |
|                      | 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,<br>Germany, 2014 | \$15 |
|                      | David Ramnoux, Pineau des Charentes, Cognac, France, NV           | \$16 |
|                      | Grahams Vintage Port, 2000  | \$30 |