

CRAFT	SUGARED BRIOCHE DONUT <i>Toasted Fennel Cream, Brown Sugar Crunch and Concord Grape Sorbet</i>	\$12
HISTORY	FROZEN SWEET POTATO PIE <i>Candied Pecans, Butter Braised Sweet Potatoes, Toasted Meringue and Aniseed Ice Cream</i>	\$12
INGREDIENTS	BLACK MISSION FIG SUNDAE <i>Lemon Crème Fraîche, Raspberry Meringue, Fig Newtons and Fig Leaf Ice Cream</i>	\$12
INDULGENCE	MANJARI CHOCOLATE POT DE CRÈME <i>Port-Poached Pears, Candied Hazelnuts, Roquefort Cheese and Spiced Pear Sorbet</i>	\$12
	KINSHIP CANDY BAR <i>Pretzels, Peanuts, Caramel, Roasted White Chocolate and Salted Pretzel Ice Cream</i>	\$12
FOR THE TABLE	BLACK ROCK ORCHARD BAKED APPLE <i>Bay Laurel Mousse, Soft Oat Cookie and Vanilla Ice Cream</i>	\$18
	EWEPHORIA GOUDA CHEESE TART <i>Honeycrisp Apple Confit and Fermented Honey</i>	\$18

COFFEE	LA COLOMBE COFFEE ROASTERS Philadelphia, Pennsylvania	
	Coffee	\$6
	Espresso	\$6
	Cappuccino	\$7
	Cafe Latte	\$7
ORGANIC TEA	BELLOCQ TEA ATELIER Brooklyn, New York	\$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> Gypsy Caravan: <i>Indian, Chinese, Rose Petals, Organic Chile</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, VA, 2012	\$13
	La Fleur D'Or, Sauternes, France, 2013	\$14
	Eugen Müller, Kirchenstück Riesling Auslese, Germany, 2016	\$15
	Paul Marie, Pineau des Charentes, Cognac, France, NV	\$16
	Grahams Vintage Port, 2000	\$30