

SPECIALTY COFFEE

Cabot Trail Maple Latte (1oz)	10
<i>cabot trail maple cream liqueur, espresso, steamed milk</i>	
DQM Hot Shot Macchiato (0.75oz)	10
<i>galliano, j.d. shore rum cream, café lara espresso, foam</i>	
Bluenose Lullaby (1oz)	12
<i>ironworks bluenose rum, orgeat syrup, drip coffee, whipped cream, cherry</i>	

COFFEE & TEA

Coffee	
Espresso	4
Americano	4
Macchiato	4.5
Green Tea Matcha Latte	5
Chai Latte	5
Cappuccino	5.5
Latte	5.5
+0.75 for milk alternatives	

Tea	
Floral Jasmine	4
Organic Long Life Green	4
Organic English Breakfast	4
Imperial Earl Grey	4
Mountain Berry	4
Organic Chamomile Blossoms	4
Organic Peppermint	4
Golden Chai	5

SWEETS

Milk Chocolate Mousse (GF)	14
<i>j.d. shore rum cream, salted chocolate crumble, crystallised cocoa nibs</i>	
Apple Pie Mille Feuille	14
<i>fresh & mulled valley apples, caramelized puff pastry, chantilly crème, vanilla</i>	
Pecan Butter Tart Sundae	16
<i>pecan butter tart ice cream, butter tart jam, hot fudge, amarena cherries</i>	
Cheese Plate	29
<i>artisanal cheeses, house pickles, sunny cove honey</i>	
Selection of Gelatos & Sorbets	8

AFTER-DINNER DRINKS

Dessert Wine	2oz
<i>Famille Sichel, Sauternes</i>	
<i>Lightfoot & Wolfville, Terroir Series, Riesling Ice Wine</i>	
Port	
<i>Quinta do Noval, Unfiltered, Late Bottled Vintage</i>	
<i>Taylor Fladgate 10 Year Old</i>	
<i>Taylor Fladgate 20 Year Old</i>	
<i>Penfolds Grandfather</i>	
Ice Cider	
<i>Bulwark</i>	

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

GF - gluten-free