

SPECIALTY COFFEE

Cabot Trail Maple Latte (1oz)	12
<i>cabot trail maple cream liqueur, espresso, steamed milk</i>	
DQM Hot Shot Macchiato (0.75oz)	12
<i>galliano, jd 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	
<i>Espresso</i>	4
<i>Americano</i>	4
<i>Macchiato</i>	4.5
<i>Green Tea Matcha Latte</i>	6
<i>Chai Latte</i>	6
<i>Cappuccino</i>	5.5
<i>Latte</i>	5.5
+1 for milk alternatives	
Tea	
<i>Floral Jasmine</i>	4
<i>Organic Long Life Green</i>	4
<i>Organic English Breakfast</i>	4
<i>Imperial Earl Grey</i>	4
<i>Mountain Berry</i>	4
<i>Organic Chamomile Blossoms</i>	4
<i>Organic Peppermint</i>	4
<i>Golden Chai</i>	6

SWEETS

Chilled Chocolate Fondant	16
<i>sea buckthorn, caramel, hazelnut</i>	
Honey Custard	13
<i>summer fruit, vanilla bean</i>	
Pecan Butter Tart Sundae vegetarian	16
<i>pecan butter tart ice cream, butter tart jam, hot fudge, amarena cherries</i>	
Cheese & Chocolate vegetarian	29
<i>dulse & dark chocolate truffle, fennel pollen & white chocolate bark, artisinal cheeses, house preserves & pickles</i>	
Selection of Ice Creams & Sorbets vegetarian	8

Please ask your server for dessert wine pairings.

AFTER-DINNER DRINKS

Dessert Wine	2oz
<i>Famille Sichel, Sauternes</i>	16
Port	2oz
<i>Quinta do Noval, Unfiltered, Late Bottled Vintage</i>	12
<i>Taylor Fladgate 10 Year Old</i>	14
<i>Taylor Fladgate 20 Year Old</i>	18
<i>Penfolds Grandfather</i>	28

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