



Dessert

DARK CHOCOLATE MOELLEUX CAKE (GF) \$15

confited blueberries, charred lemon ice cream, blueberry
coulis, blueberry chard lemon curd

FRIED SPICE CAKE \$15

parsnip brown butter ice cream, cider caramelized apples,
SF maple cold cream, brown butter crumble,
parsnip puree

HONEY CHEVRE CHEESECAKE \$14

pistachio sandie, SF rhubarb & tart cherry compote, salted
honey bavarian, bee pollen

SEASONAL SORBET \$11

ask your server about our house-made selections

THE LAST POUR

Made In Vermont

Shelburne Orchards Pommeau

Putney Mountain Cassis

Smuggs Vermont Maple Cream Liqueur

Classics

Nonino Amaro

Fernet Branca

Grand Marnier

Taylor 20 Tawny Port

Meletti