



DESSERT

A BUSHEL AND A PECK \$16

Vermont roasted strawberry cake, vanilla-buttermilk mousse, white chocolate milk streusel, local char roasted strawberries, buttermilk ice cream

CHOCOLATE CRUNCH MILLE CREPE CAKE \$15

milk chocolate mousse, apricot & orange berry conserve, chocolate crunch, tart cherry caramel

EARLY GREY CRÈME BRULÉE (GF) \$14

lemon olive oil mousse, house-made speculoos cookie streusel, earl grey scented raspberries

SEASONAL SORBET \$11

ask your server about our house-made selections

THE LAST POUR

Waning Gibbous Espresso Martini

Green Mountain Vanilla Vodka, Perc Coffee Liqueur, Maple Syrup, Brio Espresso

Made In Vermont

Putney Mountain Cassis \$7

Hawthorn Fernet, Cabot Vermont \$15

Shelburne Orchards Distillery Dead Bird Brandy \$35

Classics

Nonino Amaro \$18 Fernet Branca \$15

Grand Marnier \$15 Taylor 20 Tawny Port \$25 Meletti \$11