



Desserts

Lemon Balm Crème Brulee
With lemon Thyme shortbread 12.

BROWN BUTTER CHOMEUR
Brown butter ice cream, Apple chips and Brandy caramel 12.

CHOCOLATE TORTE
Spruce curd, spruce granita, spruce chiboust and roasted Pine nuts 13.

Compressed Rhubarb
White and Dark Chocolate Mousse, Chocolate Dacquoise and Chocolate Macaroon 13.

Honey Lilac Posset
Candied Almond Crumble, Almond lace and Chocolate Sable 14.

Vermont Cheese Selection

\$7 per Selection or \$18 for 3

Shelburne Farms 'Smoke Cheddar' Shelburne, VT, raw Brown Swiss cow's milk, semi-firm
Vermont Shepard 'Verano' Westminster, VT, Sheeps milk, Semi Hard
Orb Weaver Farm 'Frolic' New Haven, VT, Cow's Milk, semi soft
Consider Bardwell '802 Blue' Champlain Valley, VT, raw Cow's Milk, Soft
Champlain Valley Creamery 'Pyramid Scheme' Triple Cream Vergennes, VT Cow's Milk, Soft

COFFEE & TEA

Uncommon Grounds Espresso and Cappuccino 3. / 4.

Vermont Coffee Company: Tres Mariposas Regular/Signature Decaf 2.50.

Vermont Artisan Organic Tea: Green Cloud Mist, Chamomile, English Breakfast, Jasmine Green, Peppermint, Chai
Massala, Hibiscus, Earl Grey, Rooibos, Decaf Black 3.

Single Malt Scotch

Glenlivet 12yr 14.
Aberlour 12yr 15.
Glenmorangie 10yr 16.
Oban 14yr 17.
Macallan 12yr 17.
Lagavulin 16yr 19.

Whiskey

Maker's Mark 9.
Knob Creek Bourbon 11.
Basil Hayden 13.
Hudson Rye 15.
Mad River Bourbon 15.

Brandies

Courvoisier V.S. 14.
Courvoisier V.S.O.P. 15.
Boulard Calvados 15.
Remy Martin V.S.O.P. 16.
Hennessy V.S.O.P. 18.

Port

Warres LBV 1992 12.
Sandeman's 20yr 15.

Amaros, Apertifs, & Cordials

Melettii 10.
Campari 10.
Frangelico 7.
Luxardo Maraschino 10.
Benedictine 12.
Absente 15.
Chartreuse 16.
VEP Chartreux 24.