



## DESSERT

RICOTTA  
DOUGHNUTS | \$9  
cinnamon sugar, almond  
milk

CHOCOLATE  
WAFFLE | \$9  
peanut butter pastry  
cream, cranberry

SOUR CREAM POUND  
CAKE | \$9  
apples, streusel, brown  
sugar glaze

WHITE CHOCOLATE  
FUDGE | \$9  
marshmallow, walnuts,  
maple brittle, whipped  
fudge

### Coffee

*We proudly serve Dilworth Coffee*

Drip Coffee | \$2.50

Single Espresso | \$2.00

Double Espresso | \$3.50

Latte | \$3.50

Cappuccino | \$3.50

*Available in regular or decaf*



## DESSERT WINES 4oz

Keo St. John Commandaria Xynisteri NV-Cyprus \$14

Château La Fleur d'or Sauternes '11-Bordeaux, France \$15

Chambers Rosewood Rutherglen Muscat NV-Victoria, Australia \$15

Clos Uroulat Jurançon '12- Southwest, France \$16

Primitivo Quiles Fónillon *Solera 1948*- Alicante, Spain \$18

Quinta de la Rosa Late-Bottled Vintage Port '11-Porto, Portugal \$17

Blandy's Malmsey *15 Year Old* NV- Madeira, Portugal \$20

Ferreira 20 Year Tawny Port *Duque de Bragança*-Porto, Portugal \$20

Château d'Yquem Sauternes '96 – Bordeaux, France \$75

## Cordials

Amarula | \$8

Bailey's | \$8

Drambuie | \$8

Grand Marnier | \$10

Romana Sambuca | \$7

## CHEESE

HOUSE MADE RICOTTA  
creamy, fresh, cow's  
milk

HUMBOLDT FOG  
vegetable ash, tangy,  
goat's milk

Rocket's Robiola  
creamy, zingy,  
cow's milk

AVONLEA CLOTH  
BOUND CHEDDAR  
aged one year, fruity,  
cow's milk

BUTTERMILK BLUE  
tangy, creamy,  
cow's milk

AGOUR OSSAU IRATY  
fruity, herbaceous,  
sheep's milk

CHOICE OF 1 | \$7  
CHOICE OF 3 | \$18  
CHOICE OF 6 | \$34

*gluten free crackers available*

Tia Maria | \$8