

AFTER DINNER

SWEETS

RUM SOPPED COCONUT CAKE 8.
toasted coconut, whipped cream

MEYER LEMON CRÈME BRÛLÉE 8.
sugar cookie

CHOCOLATE LAYER CAKE 8.
malted milk buttercream, peanut brittle, salted caramel

SEASONAL ICE CREAMS 6.
two scoops

CHEESES

PRICE

BY THE OUNCE

Served with “ice box” crackers
and homemade jam.

THOMASVILLE TOMME – 4.25
raw cow – GA (Sweet Grass Dairy)
nutty, buttery, tangy, salty

BIJOU – 4.25 pasteurized
goat – VT (Vermont Creamery)
french style, sharp, complex

MOBAY – 4.25
pasteurized sheep & goat – WI (Carr Valley Cheese)
firm, tangy, earthy, grassy

LISSOME – 4.50
pasteurized cow – NC (Boxcar Creamery)
funky, creamy, malty, beer washed rind

MAYTAG BLUE – 4.75
unpasteurized cow – IA (Maytag Dairy Farms)
Cave aged, creamy with sweet finish

DRIP COFFEE	3
MACCHIATO	4.5
CAPPUCCINO	5
LATTE	5
ESPRESSO	4



COFFEE