



DESSERTS \$12

(suggested wine and port pairings listed with each)

CHOCOLATE CHESS PIE

walnut cookie crust / house-made banana ice cream / maple caramel

Pacheca - Tawny Port 10 Year - Portugal NV (\$11 glass)

EARL GREY CRÈME BRÛLÉE (GF)

honey macaron / blackberry compote / golden chantilly
Château Laribotte - Sauternes - Bordeaux, France 2018 (\$10 glass)

STICKY TOFFEE PUDDING

brown sugar toffee sauce / bourbon gelato / oat streusel
Gavalas - Vinsanto of Santorini- Greece 2013 (\$16 glass - served chilled)

STRAWBERRY SHORTCAKE

olive oil spongecake / strawberry compote / basil-balsamic glaze / whipped mascarpone
Broadbent - White Porto - Portugal NV (\$13 glass)

LOCAL CHEESES \$15

one and a half ounces of each with seasonal accoutrement

Meadow Creek Dairy APPALACHIAN

cow's milk / semi-soft / lemon notes

Cypress Grove HUMBOLT FOG

goat's milk / soft ripened / floral and herbaceous



COFFEE AND TEA

Coffee provided by Afterglow Coffee Cooperative

REGULAR - Ethiopia Tariku Kare Natural

DECAF - Colombia Huila

Organic Hot Tea provided by Carytown Tea

RICHMOND BLEND

black tea blend of Assam, Kenya, & Ceylon

LAVENDER EARL GRAY

superior teas with bergamot & lavender flowers

CHINA GUNPOWDER MINT

new leaf tea blended with Oregon mint

ROOIBOS PROVENCE *(caffeine free)*

rose hips / lavender / currants / blueberries / rose petals

DIGESTIFS

Fernet Branca	8
Amaretto Disaronno	9
Amaro Ramazotti	9
Amaro Averna	10
Yellow Chartreuse	14
Green Chartreuse	14
Green Chartreuse VEP	45