



## **SWEETS**

BISCUIT- caramelized seasonal fruit, buttermilk biscuit, creme patissiere, ice cream // 10

CREME BRULEE - traditional french custard flavored with maple sugar and vanilla // 10

CRISP - spiced apple compote, brown butter crumble, caramel sauce, apple crisp, chantilly cream // 10

PUDDING - chocolate brioche bread pudding, chocolate ganache, spiced crema // 10

SCOOP OF ICE CREAM // 3

## **COFFEE**

**new coffee, newark, nj**

pressed pot for 1 // 3

pressed pot for 2 // 5

pressed pot for 4 // 10

espresso (reg or decaf):

3 (single) // 5 (double)

cappuccino or latte:

// 5.50 (single) // 6.50 (double)

## **TEA**

**serendipiTEA, manhasset, ny**

pot of tea for 1 // 3

pot of tea for 2 // 5

## **CHEESEBOARD**

single cheese // 8 ea

any 3 cheeses // 20

**BLUE: Ewe's Blue**

(pasteurized sheep's milk)

Old Chatham, NY

**FIRM: Grafton Cheddar**

(raw cow's milk)

Grafton, VT

**SOFT: Three Sisters**

(cow, goat, sheep milk)

Nettle Meadow Farm, NY

**SEMI-FIRM: Landaff**

(raw cow's milk)

Greensboro Bend, VT