



sweets

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crème fraîche panna cotta
lemon poppy seed shortbread
& blood orange sorbet 9

2010 elio perrone moscato d'asti
(piedmont, italy) 8

granny smith apple "beignet"
golden raisin puree, caramel, walnuts
& salted vanilla ice cream 9

2008 rappahannock cellar late harvest vidal
(blue ridge mountains, virginia) 11

chocolate-hazelnut gateau
salted caramel ice cream
& chocolate curls 10

nv lustau east india solera sherry
(jerez, spain) 9

figgy toffee pudding
candied walnuts, caramel
& sour cream ice cream 10

2007 silvano garcia "dulce" monastrell
(jumilla, spain) 9

cookies & confections
hostess cupcake, cashew snickers,
oatmeal cream pie, pudding pop
& black mint-chip ice cream 11

2003 smith woodhouse port
(douro, portugal) 12

pastry chef tiffany macissac

après

nv lustau "east india" solera sherry
(jerez, spain) 9

nv taylor fladgate 10 y.o. tawny port
(douro, portugal) 8

2003 smith woodhouse port
(douro, portugal) 12

1997 dow's port
(douro, portugal) 20



cheeses

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ash rind log - goat's milk
(pipe dreams farm, pennsylvania)
soft ash rind - aged 3 weeks
velvety - buttery - tangy finish

clingman's tomme - sheep's milk
(locust grove farm, tennessee)
semi firm - aged 4 months,
nutty - tangy sweet - washed rind

maggie's round - cow's milk
(cricket creek farm, massachusetts)
semi firm - aged 2 months
citrus - herbaceous - natural rind

eden - cow's milk
(sprout creek farm, new york)
semi soft - aged 3-5 months
butterscotch - apple - washed rind

cayuga blue - goat's milk
(lively run goat dairy, new york)
semi soft - aged 2 months
herbaceous - grassy - mild tang

blue suede moo - raw cow's milk
(keswick creamery, pennsylvania)
semi firm - aged 2 months
leather - mushroom - fairly mild

each \$4.50 ~ 3 for \$12
4 for \$14 ~ 6 for \$20

all cheeses are accompanied
by house made fig bread

additional accompaniments
\$2 each

~sweet & spicy pecans~
~pickled baby spring vegetables~
~path valley rhubarb marmalade~
~sea salt roasted marcona almonds~
~imported olives with herbs & citrus~
~black pepper & fennel biscotti~
~marinated local baby beets~