



FINAL BITE

<i>cookie dough</i>	<i>vanilla-bay ice cream, malted milk meringue</i>	9
<i>seasonal house churned water ice</i>	<i>fresh fruits & biscotti</i>	9
<i>panna cotta</i>	<i>blueberry, ginger, grains of paradise</i>	9
<i>artisanal cheese</i> \$8 each or tasting of 3 for \$22	<i>moses sleeper - vermont - cow's milk</i>	
	<i>valencay - france - goat's milk</i>	
<i>served with housemade crackers, spiced almonds, mostarda</i>	<i>bayley hazen blue - vermont - raw cow's milk</i>	



DESSERT WINE

<i>muscat</i>	<i>domaine de durban</i>	12
<i>ruby port</i>	<i>sandeman founders reserve</i>	7
<i>east india sherry</i>	<i>lustau solera</i>	9
<i>port</i>	<i>quinta do noval - 2008</i>	10



DESSERT COCKTAILS

<i>living after midnight</i>	<i>goslings, averna, demerara, espresso</i>	13
<i>night crawler</i>	<i>bulleit rye, cherry heering, averna</i>	14
<i>seelbach</i>	<i>sparkling rose, cointreau, bourbon</i>	12
<i>rosita</i>	<i>reposado, campari, sweet & dry vermouth, angostora bitters</i>	14



COFFEE

	<i>espresso</i>	3
<i>coffee by reanimator</i>	<i>americano</i>	3
	<i>cappuccino</i>	4