



FINAL BITE

<i>cookie dough</i>	<i>vanilla-bay ice cream, malted milk meringue</i>	9
<i>honey crisp apple tart</i>	<i>ceylon cinnamon ice cream, espresso caramel</i>	9
<i>buttermilk posset</i>	<i>chai poached pears, anisette florentine</i>	9
<i>artisanal cheese</i>	<i>moses sleeper - vermont - cow's milk</i>	
<i>\$8 each or tasting of 3 for \$21</i>	<i>humbolt fog - california - goat's milk</i>	
<i>tasting of 5 for \$28</i>	<i>bayley hazen blue - vermont - raw cow's milk</i>	
<i>house rye bread, crackers, nuts, seasonal accoutrements</i>	<i>hopscotch cheddar - california - cow's milk</i>	
	<i>cana de oveja - spain - sheep'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 - 10yr</i>	11

DESSERT COCKTAILS

<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