

Tiramisu 8.

*coffee soaked ladyfingers layered with mascarpone mousse
& cocoa powder*

Crème Brulee 8.

Carrot Cake 7.

Chocolate Oatmeal Cookies 8.

served with ice cream or milk

Opera Cake 8.

chocolate sponge cake with coffee & almond

Pecan Pie 8.

*orange shortbread,
cinnamon sauce*

Affogato 6.50

*scoop of vanilla ice cream with a shot of espresso
add grappa, frangelico, irish cream or amaretto for \$3.*

Ice Cream & Sorbet 6.

Cheese Plate- 3 for 13. or 4 for 16. All Cheeses 19.

served with fig jam, mostardo, apples & walnuts

Lou Bergier Pichin

*Italy; raw cow's milk tomo; curdled with thistle flowers;
creamy & delicate; grassy with hints of mushroomy earth*

Ely's Farm washington Crossing Cheese

cow's milk; sweet; creamy; full; hinting of Parmigiano

Roundtop Sheep Tomme

*Pennsylvania; raw sheep milk;
grainy with fine crystals from age; earthy, fruity & salty*

Petit Cantal

*France; raw cow milk; semi-hard; reminiscent of cheddar;
tangy & buttery*

Bleu d'Auvergne

France; raw cow's milk; strong & pungent; creamy & buttery; soft