

.....  
**Sweets**

7

HAND CRAFTED & INSPIRED BY THE REGION

**CHOCOLATE ALMOND CAKE**

delicate sponge cake filled with apricot confiture, glazed with dark chocolate ganache & served with creme anglaise

**APPLE CRUMBLE\***

apples, raisins and spices baked with a topping of oats, brown sugar and pecans. topped with honey vanilla ice cream

**PINENUT TART**

toasted pinenuts with a luscious filling of honey, lemon and apricot in a buttery sweet crust

**PUMPKIN CHEESECAKE**

spiced graham cracker crust, sweet potato mousse, apple cider caramel sauce

**ASSORTED COOKIES**

apple, maple & oatmeal shortbread, chocolate & hazelnut biscotti, molasses spice cookie

**ICE CREAM & COOKIES\***

seasonal house-made flavors served with gluten free honey oatmeal lace cookies. two scoops

<b>COFFEE</b> COPPERHORSE, ITHACA	4
<b>ESPRESSO</b> CLOCKTOWER	3
<b>CAPPUCCINO OR LATTE</b>	4
<b>MOCHA</b> HOUSE COCOA SUGAR	4.5
<b>HOT TEA</b> RISHI ASSORTED	3
<b>GLASS OF ITHACA MILK</b>	3

.....  
**Cheese Plate**

15

CULTURED & AGED

**ITHACA MILK**

trouvaille alpine, raw cow, flx

**MURANDA**

bel ceillo, cow, flx

**LIVELY RUN**

blue yonder, raw cow, flx

.....  
**Dessert Wines**

DESSERT & FORTIFIED WINES

<b>STANDING STONE</b> RIESLING ICE	11 42
<b>VALDESPINO</b> PX SHERRY	9
<b>FOX RUN</b> TAWNY	15 50
<b>NIEPOORT</b> RUBY	8
<b>NIEPOORT</b> 10 YEAR TAWNY	11
<b>NIEPOORT</b> LBV 11' 1/2	20
<b>TORO ALBALA</b> PX GRAN RESERVA 1987	18

.....  
**After Dinner Spirits**

A LITTLE NIGHTCAP

<b>FERNET</b> BRANCA	8
<b>AMARO</b> DI ANGOSTURA	9
<b>ROSIE'S</b> APPLE PIE	8
<b>LUXARDO</b> AMARETTO	9
<b>DARROZE</b> 8 YR ARMAGNAC	12
<b>DARROZE</b> 2003 ARMAGNAC	14
<b>DUDOGNON</b> COGNAC	10
<b>MAISON</b> SURRENNE	
<b>BORDERIES</b> COGNAC	18
<b>POLI</b> MOSCATO GRAPPA	13
<b>MAROLO</b> BAROLO GRAPPA	15

.....  
**Kitchen Drinks**

6

FOR THE GUYS & GALS ON THE LINE