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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

apricot, ginger, & sesame shortbread, chocolate & hazelnut biscotti, molasses spice cookie

ICE CREAM & COOKIES*

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

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

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Cheese Plate

15

CULTURED & AGED

ITHACA MILK

trouvaille alpine, raw cow, flx

MURANDA

bel ceillo, cow, flx

LIVELY RUN

flx gold, goat, flx

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Dessert Wines

DESSERT & FORTIFIED WINES

STANDING STONE RIESLING ICE 11|42

VALDESPINO PX SHERRY 9

FOX RUN TAWNY 15|50

NIEPOORT RUBY 8

NIEPOORT 10 YEAR TAWNY 11

NIEPOORT LBV 11' 1/2 20

TORO ALBALA PX GRAN RESERVA 1987 18

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After Dinner Spirits

A LITTLE NIGHTCAP

FERNET BRANCA 8

AMARO DI ANGOSTURA 9

ROSIE'S APPLE PIE 8

LUXARDO AMARETTO 9

DARROZE 8 YR ARMAGNAC 12

DARROZE 2003 ARMAGNAC 14

DUDOGNON COGNAC 10

MAISON SURRENNE

BORDERIES COGNAC 18

POLI MOSCATO GRAPPA 13

MAROLO BAROLO GRAPPA 15

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Kitchen Drinks

6

FOR THE GUYS & GALS ON THE LINE