

JJJ Desserts

Keswick Creamery Quark, Sweet Potato Cheese Cake

Caramel Sauce

\$6

Red Ape Cinnamon Crème Brûlée

\$6

Carrot Cake

Cream Cheese Frosting

\$6

Ice Cream Sampler

Singing Dog Vanilla, Sea Salt Chocolate Chile, Maple Bacon and a Butter Cookie

\$7

Sweet Earth Organic Chocolate Trigger Cake

Double Chocolate Mousse with Crème Anglaise

\$8

Cheese Plate

A Plate of Four Artisanal Local Cheeses, Seasonal Fruit

\$12

Hot Beverages

Cosatin Nicaraguan French Press Coffee

Fair Trade, Organic, Shade Grown, and a Damn Good Cup of Joe

\$4

Mexican Chiapas French Press Decaf Coffee

Fair Trade, Organic, Shade Grown, and Swiss Water Process So No Nasty Decaf Chemicals

\$4

Fair Trade Organic Tea

All Teas Are Provided by the Good Folks Right Around the Corner at Pemberly Tea

\$3

Port/Madeira

Manatawny Creek Cab Franc Port

\$8

Symington's Quinta do Vesuvio

\$15

Yalumba Antique Reserve Tawny Port, 15 Year

\$10

Blandy's Rich Malmsey Madeira, 15 Year

\$10

Sherry/Dessert Wine

Dios Baco Amontillado

\$8

Selaks Ice Wine, Marlborough, New Zealand (375ml)

\$40

Galen Glen Vidal Blanc Ice Wine

\$7

Dios Baco Pedro Ximenez Sherry

\$10

Domaine Baumard "Carte d' Or", Loire Valley, France

(750 ml).....\$7.50 glass, \$60 bottle

Pinnacle Ridge Late Harvest Vidal Blanc

\$6

Gran Marnier

Gran Marnier Cordon Rouge

\$8

Gran Marnier Centenaire

\$18

Gran Marnier Cent Cinquantenaire

\$25

Flight of Gran Marnier

tasting of our three selections

\$25

Brandy

Imoya VSOP Brandy, Cape Alambic

\$7

Landy XO

\$18

Sempe VSOP Armagnac

\$9

Chateau Fontpinot XO Cognac

\$25

Berta's Grappa.....\$10

Brunello Amarone Classico Chianti Classico Gavi Moscato Nebbiolo da Barolo

Pastry Chef Brian "Booty Shaker" Burton Now Features Ice Cream To Go!

Ask your server for the current flavors

\$6 Half Pint