



DESSERTS

KRAPFEN (Austrian-style donuts) \$11
blueberry jam, white chocolate no-bake cheesecake

CHOCOLATE CANDY BAR \$13
*gluten free brownie, chocolate mirror glaze,
peanut butter powder, ginger apricot ice cream*

PEACH CRISP (serves two) \$18
*gluten free oat streusel, sea salt caramel,
vanilla ice cream*

ARTISANAL CHEESE PLATE \$18
*Chef's selection of three cheeses,
seasonal jam, crostini*

COCONUT CREME BRULEE \$11
olive oil pistachio biscotti, apricot marmalade

TRIO OF SORBETS \$10
*cherry blood orange, prickly pear fig,
cherry blueberry*

TRIO OF ICE CREAMS \$10
popcorn, donut, peanut butter ^{AND} jelly

TO GO PINTS

Ask your server about our daily flavors! **\$10**

ESPRESSO MARTINI \$13
*Stoli vanilla, Kahlúa,
Grand Marnier,
fresh espresso*

IRISH COFFEE \$13
*Jameson ^{AND} Sugar In The Raw
set on fire, topped ^{with} coffee
and fresh whipped cream*

PASTRY CHEF ✨ *Amanda Siever*

AFTERS

AFTER DINNER DRINKS

OUR ORANGE-CELLO \$10

DISARONNO \$10

SAMBUCCA WHITE \$7

BAILEY'S \$11

BENEDICTINE \$4

KAHLUA \$9

GRAND MARNIER \$12

AMARO

AVERNA \$13

BECHEROVKA \$9

BRAULIO \$12

FERNET BRANCA \$10

MONTENEGRO \$13

NONINO \$18

BRANDY

HENNESSY VS \$12

HENNESSY VSOP
PRIVILEGE \$20

HENNESSY PARADIS \$183

SLIVOVITZ \$9

BUSNEL VSOP CALVADOS \$13

LAIRDS BOTTLED
IN BOND APPLE \$11

LAIRDS 10TH GENERATION
APPLE \$15

CATOCTIN CREEK QUARTER
BRANCH APPLE \$19

PORT/MADEIRA/SHERRY DESSERT WINE

BLANDY'S 15YR MALMSEY,
MADEIRA \$19

BROADBENT 5YR RESERVE,
MADEIRA \$9

GRAHAM'S
10YR TAWNY PORT \$12

GRAHAM'S
20YR TAWNY PORT \$19

GRAHAM'S
30YR TAWNY PORT \$42

GRAHAM'S
40YR TAWNY PORT \$52

LUSTAU, EAST INDIA, CREAM
SHERRY, SOLERA \$10

BARBOURSVILLE VNYD
MOSCATO, "PHILEO" \$11

CHATEAU LARIBOTTE
SAUTERNES, 2018 \$15

STEINDORFER CUVÉE KLAUS
BEERENAUSLESE \$14

TRUMMER'S ON MAIN

CAFÉ

LATTE \$5.50

AMERICANO \$4.50

CAPPUCCINO \$5.50

ESPRESSO \$4.50

COFFEE \$3.50

HARNEY ^{AND} SONS TEAS \$3.50