



DESSERTS

CHOCOLATE BAR \$14

mango gel, macadamia nut tuile, GF brownie, spicy chocolate cremeux, kiwi papaya sorbet

STRAWBERRY & CREAM BEIGNETS \$12

lavender cream, local honey lemon strawberries

BOURBON PEACH POUND CAKE \$14

roasted peaches, oat streusel, KO Bare Knuckle bourbon, vanilla ice cream

S'MORES CHEESECAKE \$12

chocolate sable, chocolate ganache, homemade toasted marshmallows, chocolate peanut butter surprise ice cream

CHEESE BOARD \$18

Chef's selection of three assorted cheeses, crostini, strawberry rhubarb jam

SORBET TRIO \$10

peach raspberry, cherry coconut, kiwi papaya

ICE CREAM TRIO \$10

chocolate peanut butter surprise, kumquat pistachio, honey cornbread poppyseed

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

AFTERS

AFTER DINNER DRINKS

- DISARONNO \$10
- SAMBUCCA WHITE \$7
- BAILEY'S \$11
- BENEDICTINE \$14
- KAHLUA \$9

AMARO

- BRAULIO \$12
- FERNET BRANCA \$10
- MONTENEGRO \$13
- NONINO \$18

BRANDY

- HENNESSY VS \$12
- HENNESSY VSOP PRIVILEGE \$20
- HENNESSY PARADIS \$183
- BUSNEL VSOP CALVADOS \$13
- LAIRDS BOTTLED IN BOND APPLE \$11
- CATOCTIN CREEK QUARTER BRANCH APPLE \$19

DESSERT WINE

- GRAHAM'S 10YR TAWNY PORT \$12
- GRAHAM'S 20YR TAWNY PORT \$19
- GRAHAM'S 30YR TAWNY PORT \$42
- GRAHAM'S 40YR TAWNY PORT \$52
- BARBOURSVILLE VNYD MOSCATO, "PHILEO" \$11
- STEINDORFER CUVÉE KLAUS BEERENAU SLESE \$14
- KRACHER BEERENAU SLESE CUVÉE \$20
- GRAY GHOST VNYD LATE HARVEST VIDAL, "ADIEU" \$22

TRUMMERS

CAFÉ

- LATTE \$5.50
- AMERICANO \$4.50
- CAPPUCCINO \$5.50
- ESPRESSO \$4.50
- COFFEE \$3.50
- HARNEY ^{AND} SONS TEAS \$3.50