BITES

Buttermilk Brioche Doughnut 11
stewed apples | buttermilk ice cream

Almond Financier 11
vanilla chai poached pears | caramel cream | roasted sunchoke ice cream

Triple Chocolate Mousse 11
chocolate cake | hazelnut | anise

Krumkake Sundae 10
gjetost ice cream | lingonberry jam | caramelized white chocolate

Chocolate Sorbet 9

NIGHTCAP

Espresso 5

Cortado 6

Taylor Tawny Port 12

Sfumato Rabarbaro Amaro 12

Pineau des Charentes Cognac 15

Carajillo 12

Dulce De Norte 16

Espresso Martini 16

Pastry Chef Corey Wall
COCKTAILS 16

Hewing Old-Fashioned
knob creek *hewing private barrel* bourbon & rye | demerara | bitters blend

Nordic Lush
j. carver aquavit | tattersall gin | bordiga maraschino | lime

The Allspice Must Flow
plantation 3 star | allspice honey | lemon falernum | cinnamon

Blood Moon
clarified ny sour | j. carver bourbon | lemon | lactose

WINE

WHITE

Chardonnay 18
fossil point 2021 edna valley, california

Pinot Grigio 18
le monde 2021 friuli-venezia giulia, italy

RED

Barbera d’Alba 17
matteo correggia 2019 piedmont, italy

Malbec 19
punto final 2019 mendoza, argentina

Pinot Noir 18
blood root 2019 sonoma county, california

Tempranillo 18
la rioja alta alberdi 2018 rioja, spain

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. A 1.5% surcharge will be added to all checks. 100% of this surcharge goes directly to our back of house team. This surcharge is not a gratuity for personal services rendered by employees and is not the property of any employee.