

## CHEESE

Selection of 3 for \$12; 6 for \$24

### Bent River Cheese

cow triple crème  
*Alemar Cheese Company, Minnesota*

### Good Thunder

soft cow washed in surly beer  
*Alemar Cheese Company, Minnesota*

### Pawlet

hard raw cow milk  
*Consider Bardwell Farm, Vermont*

### Bonne Bouche

semi-ripened goat milk  
*Vermont Creamery, Vermont*

### Anabasque Cheese

semi-soft sheep milk  
*Landmark Creamery, Wisconsin*

### Bayley Hazen Blue

raw cow milk blue-veined  
*Jasper Hill Farm, Vermont*

## DESSERT

\$11 each

### Rum Butterscotch Bread Pudding

vanilla ice cream

### Grilled Stone Fruits

peach sorbet, shortbread cookie

### Chocolate Hazelnut Brownies

chocolate mousse, pretzel bark

### Apple Cider Doughnuts

caramel sauce

### Chocolate Soufflé - (allow 15 minutes)

vanilla sauce

### Banana Coffee Sundae

oatmeal butter cookies, cocoa nibs

## DESSERT WINE

### Maculan

"Dindarello" Moscato Passito  
*Veneto, Italy*  
\$10/\$50

### Abraxas

Passito di Pantelleria DOC  
*Sicily, Italy*  
\$15/\$75

### Chateau Guiraud

Bordeaux Sauternes  
*France*  
\$20/\$100

### Pacific Rim

"Vin de Glaciere" Riesling  
*Washington, USA*  
\$13/\$55

### Inniskillin

Cabernet Franc Ice Wine  
*Ontario, Canada*  
\$32/\$160

### Oremus

Tokaji "Aszu 5 Puttonyos"  
*Hungary*  
\$25/\$125

## COFFEE

coffee	\$3
espresso	\$4
cappuccino and lattes	\$5
cold brew	\$5
SerendipiTea	\$4

all coffee featured by Brooklyn Roasting Company