

DESSERT WINES

Steininger, Riesling, Heiligenstein, Trockenbeerenauslese,
Kamptal, Austria, 2009

22

Nigl, Eiswein, Gruner Veltliner, "Süß", Niederosterreich, 2015

30

Meinklang, Eiswein, Traminer, Burgenland, Austria, 2012

23

Anton Bauer, Gruner Veltliner, Eiswein, Süß, Feuersbrunn,
Wagram, Austria, 2013

20

Heidi Schrock, Ruster Ausbruch, "On the Wings of Dawn", Rust,
Burgenland, Austria, 2014

80

Linden Vineyards, Late Harvest Petite Manseng, Linden,
Virginia, 2009

19

Joseph Phelps, "Eisrebe", Napa Valley, California, 2009

37

Chalk Hill, Estate, Botrytized Semillon, Chalk Hill Appellation,
Sonoma, CA, 2009

28

Far Niente, "Dolce", Semillon/Sauv. Bl, Late Harvest, Napa
Valley, California, 2006

50

Vega Sicilia, Tokaji Aszú, Furmint, Oremus, 5 Puttonyos,
Hungary, 2006

50

Lustau, East India Solera Cream Sherry, Spain, NV

10

Yalumba, Muscat, Antique Tawny, Museum Reserve, South
Australia

20

Broadbent, "Auction Reserve", Ruby Port

18

Graham's 40 Year Old Tawny

52

Taylor Fladgate 10 Year Tawny Port

16

Blandy's, 5 year Bual, Madeira, NV

10

DESSERTS

Textures of Oranges

sorbet | olive oil cake | sweetened ricotta | fennel

12

*Steindorfer, Chard/Scheurebe/Sauv.Bl, "Seewinkle", Beerenauslese,
Burgenland, AT, 2013 | 15*

Strawberry

lemon yogurt panna cotta | angel food cake | basil | honey

11

*Anton Bauer, Grüner Veltliner, Eiswein, Süß, Feuersbrunn, Wagram,
Austria, 2013 | 20*

Chocolate Gianduja Mousse

salted caramel | chantilly | mint

12

Taylor Fladgate 10 Year Tawny Port | 16

"Carrot Cake"

cream cheese | pineapple | walnut

11

Yalumba, Muscat, Antique Tawny, Museum Reserve, South Australia | 20

Campfire S'mores

chocolate & peanut butter | house-made marshmallow

16

Lustau, East India Solera Cream Sherry, Spain, NV | 10

Tasting of Sorbets

10

Foris Vineyards, Moscato, Oregon, 2015 | 10

Tasting of Ice Creams

10

Chocolate & Rum Tasting

3 artisanal chocolates with 3 rums to pair

25

Baked Triple Cream Belletoile Brie

(please allow us 10 minutes to prepare)

puff pastry | raspberries | almonds | sage

15

*Narmada "Primita", Chambourcin, Raspberry Dessert Wine,
Amissville, VA | 20*

Executive Pastry Chef: Meagan Tighe

RYE WHISKEY

Bulleit Rye	
10	
Catoctin Creek Rye	
15	
Old Overholt Rye	
9	
Copper Fox	
12	
Pikesville	
15	
Whistle Pig	
25	

COGNAC

Courvoisier VSOP	
12	
D'Usse	
21	
Hennessy VS	
10	
Hennessy VSOP	
14	
Hennessy XO	
32	
Remy VSOP	
14	
Remy XO	
32	

BRANDY

Busnel, Calvados	
12	
Grappa, Nebbiolo da Barolo	
10	

COFFEE & ESPRESSO

Also available in decaf

Lavazza Coffee	
3.5	
Latte	
4.75	
Cappuccino	
4.75	
Double Espresso	
5.5	
Americano	

HOT TEA

4.5

We proudly serve Golden Moon Teas:

White Persian Melon
Chamomile Citrus
Vanilla Mint
Tipy Earl Grey
English Breakfast
Organic Green

SINGLE MALT SCOTCH

Ardbeg 10 year	18
Ardbeg Corryvreckan	21
Balvenie, Caribbean Cask, 14 year	17
Balvenie, Doublewood, 17 year	32
Balvenie, Sherry Cask 15 year	34
Dalmore, 12 year	14
Dalwhinnie, 15 year	19
Glen Dronach, 12 year	22
Glenfiddich, 12 year	12
Glenfarcias, 10 year	17
Glenlivet, 15 year, French Oak	16
Glenmorangie, 10 year	13
Glenmorangie, 12 year, Nectar d' Or	21
Highland Park, 12 year	14
Lagavulin, 16 year	27
Laphroaig, 10 year	12
Macallan, 12 year	13
Macallan, 18 year	38
Talisker, 10 year	15
Tobermory, 10 year	20
Yamazaki, 12 year	26
Yamazaki, 18 year	68

BLENDED SCOTCH

Chivas	8
Dewar's 12 year	10
Dewar's White Label	9
Famous Grouse	8
Johnnie Walker Red	8
Johnnie Walker Black	11
Johnnie Walker Green	13
Johnnie Walker Blue	42
Hibiki	21

BOURBON

Angel's Envy	13
Baker's	15
Basil Hayden	13
Belle Meade	16
Blanton's	14
Bookers	15
Bulleit	10
Jim Beam	8
John J. Bowman	14
Knob Creek	14
Maker's Mark	10
Wild Turkey	8
Woodford Reserve	14
Woodford Reserve, Double Oaked	21

WHISKEY

Black Bush	12
Bushmills	8
Canadian Club	8
Crown Royal	9
Jameson	10
Jack Daniel's	8
Gentleman Jack	9
Seagrams 7	8
VA Highland	21
Wasmund's, VA	10