



THE SWEET FINISH

PB&J BEIGNETS / peanut butter
mousse / grape jelly

9

TRIPLE CHOCOLATE TORTA PALLA
whipped cream / caramel

9

SPICED APPLE-YOGURT CAKE
pear-cardamom sorbet / apple-
pear compote / granola

9

“SILVER BELL” ^{GF} / white chocolate
pepper mint mousse / fudge
brownie / chocolate / silver

9

CHOCOLATE & DESSERT WINE FLIGHT

three hand-made chocolate truffles
from the Conche paired with Fabboli
Cellars raspberry Merlot / Taylor
Fladgate 2012 LBV port

17

WINES

Antica Casa Aresca, Moscato d’ Asti,
2017 (Piedmont, Italy)
Bottle 29 Glass 9 Taste 3.5

FABBIOLI CELLARS, RASPBERRY MERLOT,
NV (Leesburg, Virginia)
Bottle 45 Glass 10 Taste 7

TAYLOR FLADGATE, PORTO, 2012 LBV
(Oporto, Portugal)
Bottle 48 Glass 13 Taste 9

TAYLOR FLADGATE, 30 YEAR TAWNY
PORT, NV (Douro, Portugal)
Glass 20 (2oz.)

Penfolds Grandfather, 20 YEAR
RARE TAWNY
(Solera aged), Australia
Bottle 100 Glass 20 (2oz)

COFFEE



Lone Oak Coffee

Small French Press – 4

Large French Press – 7

CHEESES

Wakefield Meadow Reserve Aged
Cheddar / Doe Run Manchego /
Kings Creamery Cow Blue Cheese

14

CORDIALS & SPIRITS

Grand Marnier, – 10
(France) 40% ABV

Martell VSOP Medallion – 13
(Cognac, France) 40% ABV

Macallan 12y Double Cask – 18
(Highland, Scotland) 40% ABV

Talisker 10y Single Malt – 16
(Isle of Skye, Scotland) 45.8%ABV

Talisker Storm– 15
(Isle of Skye, Scotland) 45.8%ABV

Balvenie 14y Carribbean Cask – 18
(Speyside, Scotland) 43%ABV

Catoctin Creek Rabble Rouser – 25
(Purcellville, VA) 50%ABV



COCKTAILS

Irish Coffee – 12

Jameson / Maple-whipped Cream
Lone Oak Coffee / Fresh Nutmeg

Jackie Treehorn – 11

Vanilla Bean Vodka / Lavender / White
Chocolate / Coffee Liqueur

Mele Kilikimaka – 14

Spiced Rum / Coconut / Mulling
Spices/ Chocolate Bitters/ Xmas Spirit