



THE SWEET FINISH

PB&J BEIGNETS

Peanut butter mousse / grape jelly

9

TRIPLE CHOCOLATE TORTA PALLA

whipped cream / caramel

9

SPICED APPLE-YOGURT CAKE

House made bourbon-vanilla ice cream / apple-pear compote / granola

9

PASSION FRUIT MOUSSE

White chocolate / coconut / matcha sherbet

9

CHOCOLATE & DESSERT

WINE FLIGHT

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

17

WINES

ANTICA CASA ARESKA, 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.)

COFFEE



Lone Oak Coffee

Small French Press – 4

Large French Press – 7

CHEESES

Local Camembert / Aged Cheddar /
Doe Run Manchego /

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 Caribbean Cask – 18
(Speyside, Scotland) 43%ABV

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



AFTER DINNER COCKTAILS

Irish Coffee – 12
Jameson / Maple–Whipped Cream
Lone Oak Coffee / Fresh Nutmeg

Jackie Treehorn – 11
Vanilla Bean Vodka / Lavender / White
Chocolate / Coffee Liqueur

House–made Limoncello – 12
Barrel–Aged