

DESSERT

COFFEE CAKE	\$7
AMARO GELATO, BROWN BUTTER CRUMBLE	
TORTA DEL NONA	\$7
CHOCOLATE, HAZELNUT, BENNE SEED BRITTLE, POMEGRANATE, CREAM	
GELATO	\$7
CHOCOLATE WITH CANDIED PECANS, LEMON, AMARO, NUTELLA, PISTACHIO	
PANNA COTTA	\$7
SATSUMA GRANITA, BROWN BUTTER OATS, HONEY	
C&M CANNOLI	\$7
RICOTTA, DARK CHOCOLATE, PISTACHIO, ORANGE	

COFFEE

HAIRBENDER DRIP	\$4
TRAPPER CREEK DECAFFEINATED	\$4
ESPRESSO DOPIO	\$3
ESPRESSO CON PANNA	\$4
CAPPUCCINO	\$5
LATTE	\$5
CORTADO	\$4

FORMAGGI

SELECTION OF 1 \$7, SELECTION OF 3 \$17, SELECTION OF 5 \$21

- HUMBOLDT FOG:** GOAT MILK, BLOOM RIND, CYPRESS GROVE CREAMERY, ARCATA, CA
- GREEN HILL:** DOUBLE CREAM COWS MILK, CAMEMBERT STYLE SOFT RIND, SWEET GRASS DAIRY, THOMASVILLE, GA
- ROBIOLA BOSINA:** COW/SHEEP BLEND, BLOOMY RIND, SOFT RIPENED, PIEDMONT REGION
- LA TUR:** COW/GOAT/SHEEP BLEND, BLOOMY RIND, SOFT RIPENED, PIEDMONT REGION
- ASHER BLUE:** COWS MILK, CREAMY CRUMBLY TEXTURE, NATURAL RIND SWEET GRASS DAIRY, THOMASVILLE, GA
- GRIFFIN:** RAW COWS MILK, SEMI-FIRM, SWEET GRASS DAIRY, THOMASVILLE, GA
- COPPINGER:** RAW COWS MILK, SEMI-SOFT WASHED RIND, SEQUATCHIE COVE CREAMERY, SEQUATCHIE, TN

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Catherine & Mary

AFTER DINNER

APRIL 2019

DESSERT WINES

SERVED IN 2 OZ. POURS

CHATEAU RÔUMIEU-LACOSTE, SAUTERNES	\$12
SEMILLON, BORDEAUX, 2015	
ELK COVE, "ULTIMA," RIESLING,	\$16
WILLAMETTE VALLEY, 2012	
MARGERUM, LATE-HARVEST, VIOGNIER	\$14
SANTA BARBARA, 2015	
MARCO, DE BARTOLI, "VIGNA LA MICCIA,"	\$17
5 YEAR MARSALA, GRILLO, SICILY, NV	
BADIA A COLTIBUONO, VIN SANTO	\$19
TREBBIANO-MALVASIA, TUSCANY, 2008	
CHURCHILL'S 10 YEAR OLD TAWNY.	\$12
TOURIGA NACIONAL-TINTA RORIZ-TINTA CAÓ, PORTUGAL, NV	
CHURCHILL'S 20 YEAR OLD TAWNY.	\$22
TOURIGA NACIONAL-TINTA RORIZ-TINTA CAÓ, PORTUGAL, NV	

GRAPPAS & SAMBUCCAS

SERVED IN 2 OZ. POURS

NARDINI GRAPPA.	\$14
J. POLI GRAPPA.	\$20
ACQUA DI CEDRO.	\$12
LIMONCELLO	\$7
MOLINARI SAMBUCA.	\$6
ROMANA BLACK SAMBUCA.	\$8

AMARI

AMARO BASSANO	\$10
AMARO MELETTI	\$10
AMARO AVERNA	\$10
FERNET BRANCA	\$6
SFUMATO	\$6
CYNAR	\$8

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