



~ DESSERT ~

BLACK VELVET CAKE 9

*Whiskey-soaked chocolate cake with cocoa-cream cheese frosting and candied walnut-star anise ice cream*

FRUIT COBBLER

*Seasonally influenced fruit, house chantilly, and pate brisee*

TOASTED OAT CREME BRULEE 9

*With seasonally influenced fruit*

BANANA CREAM "PIE" 9

*Coconut pastry cream, chocolate graham cracker, sliced banana and chantilly*

PISTACHIO SPONGE CAKE 9

*With strawberry puree, candied orange zest, dried kalamata olives, and shaved candy stripe beets*

ARTISAN CHEESE BOARD\* 13

*Craft cheeses, crostini, garnishes*

~ OWLTAILS ~

DEMOGORGON 11

*Served up with Rye Whiskey, Allspice Dram, Riga Black Balsam, Corvus cold-brew chicory coffee, Espresso Syrup, with a mint rinse*

KINGS OF NEW ENGLAND 11

*Served warm with Rye Whiskey, Apple Pie Shrub, Cinnamon Syrup, and Lemon*

~ COFFEE & TEA ~

*Espresso -or- Americano 3.5*

*Cappuccino -or- Latte 4.5*

*French Press Coffee 4.5/8.5*

*Tea 3.5/6.5*

\*These items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform us of any dietary restrictions, allergies, or concerns.