

DESSERTS

LYNDA'S BEIGNETS* | 12

creme anglaise, rhubarb preserve, strawberry sugar dust

PUMPKIN CREME BRULEE* | 14

 pumpkin seed brittle, fresh berries

APPLE BROWN BETTY | 12

 stewed cosmic crisp apples, brown sugar crumble, vanilla ice cream

AFFOGATO | 12

 olympic mountain vanilla ice cream, caffe vita double shot espresso

GLAZED CHOCOLATE CAKE | 12

house-made chocolate espresso cake, chocolate mousse, mirror glaze, shaved chocolate

HOUSE CARROT CAKE | 12

spiced carrots, double-layer cream cheese frosting, currants, shredded carrots

GELATO OR SORBETTO | 8

 please ask your server for seasonal offerings

COFFEE & TEA

FEATURING CAFFE UMBRIA

DRIP COFFEE 'BIZZARRI' ROAST | 6

DOUBLE ESPRESSO OR AMERICANO | 7

LATTE, CAPPUCCINO OR MOCHA | 9

vanilla, caramel, pumpkin spice, maple cinnamon

RISHI HOT TEAS | 6

choice of english breakfast, earl grey, jade cloud, chamomile or peppermint



available gluten free upon request

A 20% mandatory service charge will be added to parties of 6 or more.

100% of the mandatory taxable service charge will be distributed to service personnel.

*Items marked with an * are either cooked to order and served raw or undercooked as requested or may contain raw or undercooked ingredients. The Health Department advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menu items may contain nuts and other allergens. **Please let us know if you are allergic to anything.**