

dessert

+ DIGESTIFS

peach + blueberry trifle (VG, GF) 14

white chocolate cremeux, peach lavender compote, blueberry, mint, vanilla wafers

carrot walnut cake (VG) 16

raspberry gel, mint

strawberry sumac oat bar (VG) 14

vanilla ice cream

sea salt chocolate brownie (VG) 14

drunken cherries, vanilla ice cream

ice cream | sorbet (V, VG, GF) 8

daily selection

cheese board (VG) 28

chef's pick of 4 artisanal cheeses, local honey, fruit preserves, sourdough, Jöey Nordic seed crisps

Bare Bones Limoncello 9

Prince Edward County, ON [1oz]

Taylor Fladgate Tawny 10 Year 14

Douro, Portugal [2 oz]

Taylor Fladgate Tawny 20 Year 18

Douro, Portugal [2 oz]

Karlo Estates, 2019 'VanAlstine White' 12

Frontenac Blanc [2oz]

Hennessey V.S.O.P 17

Cognac, France

Hennessey X.O 39

Cognac, France

EXECUTIVE CHEF AMANDA RAY

(VG) vegetarian

(V) vegan

(GF) gluten-free

Please inform your server of any allergies.