

dessert

+ DIGESTIFS

trifle (VG, GF) 14

white chocolate cremeux, chocolate pudding, caramel, cherries, vanilla wafers + mint

carrot walnut cake (VG) 16

raspberry gel, mint

sea salt chocolate brownie (VG) 14

drunken cherries, vanilla ice cream

Beau's apple-cranberry galette (VG) 15

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]

Karlo Estates, 2019 'VanAlstine White' 12

Frontenac Blanc [2oz]

Hennessey V.S.O.P 17

Cognac, France [1oz]

Hennessey X.O 39

Cognac, France [1oz]

EXECUTIVE CHEF AMANDA RAY

(VG) vegetarian

(V) vegan

(GF) gluten-free

Please inform your server of any allergies.