

WINE

RED

Beaujolais, Pizay Gamay, *Beaujolais, France* 8/30

Syrah, Guigal Grenache, *Rhône Valley, France* 8/30

Malbec, Clos la Coutale, *Cahors, France* 8/30

House Red 7/28

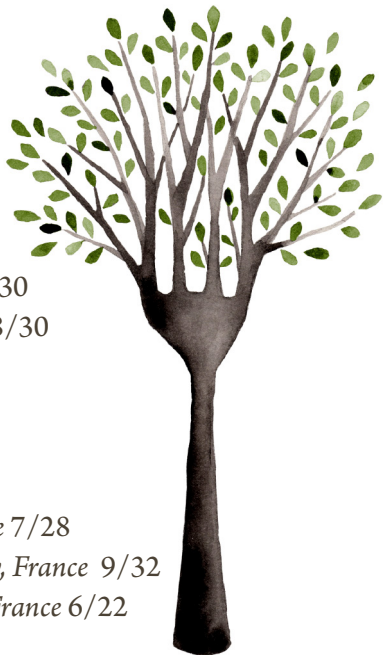
WHITE

Sauvignon Blanc, Loupart, *Loire Valley, France* 7/28

Chenin Blanc-Vouvray, Montfort, *Loire Valley, France* 9/32

Rosé, La Galope Rosé [Côtes de Gascogne], *France* 6/22

House White 7/28



COCKTAILS

CLASSIC MIMOSA 6

THE BETSY 6.50

sunrise mimosa with orange juice, grenadine & champagne

THE NICKODEM 8

champagne, cassis [*black current*] simple syrup, pomegranate juice, and thyme garnish

THE HOCKING 7

champagne, grapefruit juice, rosemary simple syrup

THE MONTGOMERY 7

champagne, fresh lemonade, lavender simple syrup

THE ZACHARY 7

champagne, lemon simple syrup, raspberry coulis, and mint

TEA

Earl Grey • Roasted Chestnut • Raspberry Vine Green Tea •
Vanilla Bean Green Tea • Egyptian Chamomile • Masala Chai •
Chez Blend

DESSERT

Desserts made in house. Ask your server for availability.

CHOCOLATE MOUSSE

with fresh whipped cream and strawberries

5.00

HAZELNUT TORTE

with chocolate ganache

6.50

PAVLOVA

meringue cake with fresh fruit

6.00

HOMEMADE ICE CREAM

flavors change seasonally

5.00

SEASONAL FRUIT TART

6.00

BREAD PUDDING

with maple ice cream

6.00

MACARONS & MADELEINES

see display case

