DESSERT

LOCAL CHERRY VARIATIONS
bittersweet chocolate, maurodaphne, mascarpone ice cream

CRISPY GREEK YEAST DOUGHNUTS
orange blossom syrup

RICOTTA CHEESECAKE
virginia rhubarb, spiced meringues, strawberry sorbet

ICE CREAMS, SORBETS & GRANITAS

CHEESE

MORE BEER
unpasteurized, cow’s milk, long valley, new jersey

SOFIA
pasteurized, goat’s milk, greenville, indiana

DIRTY GIRL
pasteurized, cow’s and goat’s milk, rougemont, north carolina

ST. MALACHI
pasteurized, cow’s milk, coatesville, pennsylvania

ROUSSAS FETA
pasteurized, sheep & goat’s milk, almyros, greece

PRINCE GEORGE’S BLUE
unpasteurized, cow’s milk, brandywine, maryland

each 4 / three for 12 / four for 14 / six for 20

ADDITIONAL ACCOMPANIMENTS
2 each seasonal mostarda, fennel seed crackers, candied walnuts, pickled vegetables, local honeycomb, salt roasted almonds

DIGESTIFS

DOWS 20-YEAR TAWNY PORT
douro, portugal

2010 GAVALAS, VIN SANTO
santorini, greece

2014 BARBOURSVILLE, “PAXXITO”
virginia, usa

HOUSEMADE ‘CELLO
1734 n street nw, usa

DON CICCIO FIGLI AMARO LUNA
dc, usa

RAKOMELO
crete, greece

SOUTHERN ITALIAN AMARO FLIGHT
amaro dell’etna, borsci, caffo vecchio del capo

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Executive Chef Anthony Chittum
Pastry Chef Jillian Fitch