



not only farm-to-table, but proudly, table-to-farm

sweets

donuts & sauces 14/8

ricotta donut holes tossed in cinnamon-sugar + dipping sauces (gf)

mocha-hazelnut budino 12

hazelnut sandies + vanilla bean pudding + cold-brew coffee + dark chocolate (gf)

chocolate covered banana cheesecake 16

ricotta-goat chevre cheesecake with banana + dark chocolate glaze + raspberry coulis

triple layer cake & ice cream 13

pandan, ube, and yuzu layers + white butter cream choice of gelato or sorbet scoop (gf)

cannolis 12

pumpkin-mascarpone cream filling + praline crumble + powdered sugar

apple & cranberry crumble 13.5

apple-cranberry compote + streusel + dark cherry-bourbon sorbet (gf, vegan)

cookies 12

assortment of house cookies + cream frosting (gf)

chocolate cashew tart 14

chocolate cookie crust + chocolate-cashew filling + red wine-balsamic-fig reduction (gf, vegan)

fruit tamale 13

roasted pineapple masa + strawberry filling + spiced gooseberry jam; served with guava sorbet + toasted coconut (gf, vegan)

limited daily availability



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