

Sweets

8/each

CRÉME BRÛLÉE
yogurt, granola, berries

RASPBERRY MOUSSE
lime, rum, vanilla

LAYER CAKE
blueberry, peach, whipped cream

SEMIFREDDO
blackberry, mascarpone, amaretto

CHERRY COBBLER
biscuit, chocolate, vanilla

SEASONAL SORBETS
chef's selection

Artisan Cheeses

7/each or three for 19

lindale gouda, nc
sandy creek, nc
hook's blue, wi

Wine

2oz glass

'15 ROYAL TOKAJI MAD CUVÉE – 15

FONSECA 10YR TAWNY – 15

COCCHI BAROLO CHINATO – 14

'10 SAINT VINCENT SAUTERNES – 9

'15 RICKETY BRIDGE NOBLE LATE HARVEST
CHENIN BLANC – 8

BROADBENT RESERVE 5 YEAR MADEIRA – 11

EDEN ICE CIDER – 16

Liquor

DAMN FINE CHOCOLATE – 11

DAMN FINE MOCHA – 11

DAMN FINE COFFEE – 11

AMARO MONTENEGRO – 8

AMARO AVERNA – 11

Coffee

by Counter Culture Coffee

DRIP COFFEE – 3

ESPRESSO – 4

LATTE – 5

CAPPUCCINO – 5

Tea

by Sangha Teahouse – 5/each

CONTEMPLATE

EARL GREY

ENGLISH BREAKFAST

JASMINE PEARL

RUMI'S CHAI

STICKY RICE PU'ERH

URBAN ZEN

WILD MINT GREEN

Pastry Chef Nicole Lourie + Collaborative

SUMMER 2019

@CountingHouseNC

@Nicole.Lourie