



PASTRY

10

SH BAR

brown butter chocolate mousse, toasted marshmallow,
chocolate chip cookie dough

PASSION FRUIT TRES LECHE

blood orange sorbet, coconut tuile, brown sugar crumble

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

vanilla cookie, mascarpone, raspberry jam

LEMON TART

roasted pinenuts, hibiscus, crème fraîche ice cream

SKILLET CARROT CAKE

bourbon caramel, cream cheese buttercream, pecans

DARK CHOCOLATE MONTE BLANC

dark chocolate ganache tart, black cherry, tonka bean crèmeux,
milk chocolate mousse, almond streusel

SAVORY

CHEESE

four local cheeses with accoutrements & artisanal bread 20

COFFEE & TEA



THOU MAYEST COFFEE

DRIP decaf/caf 4
ESPRESSO 4
AMERICANO 4
MACCHIATO 5
CAPPUCCINO 6
LATTE 6



FIREPOT NOMADIC TEA

HOUSE OF PEACE 6
relaxing herbal blend
ELEMENTAL ENERGY 6
Yerba mate green tea blend
TEMPLE OF THE SUN 6
Assam black tea
CULT OF FLOWERS 6
hibiscus rose blend

PASTRY CHEF Kelly Conwell