



NEW JERSEY · NEW YORK

Coffee & Tea

- Drip coffee 3
Locally roasted blend of Brazilian, Colombian and El Salvadorian coffee beans
- French Press Coffee 6/14
El Salvador Santa Maria is farmed using sustainable practices and based on rainforest alliance certifications.
- Smith Signature Teas 4
Mao Sheng Fui green, Peppermint (d), Bungalow Darjeeling, Lord Bergamot
- Cold Brew 5
Locally roasted cold brew coffee shaken with cream and raw sugar

Desserts

- Coney Island Cone 11
house made cone, Blue Marble Organic Ice Cream (Brooklyn, NY).
Bourbon Vanilla
Blood Orange (lactose free)
Double Chocolate Hazelnut
Fresh Strawberry
- Donuts and Coffee 11
House made crullers, Turbinado sugar and ground cinnamon, coffee cream
- Old Fashioned Chocolate Cake 9
fresh baked chocolate cake, peanut butter glaze

Local Cheeses– Old Chatham Creamery Nancy's Camembert (NY, sheep), Jasper Hill Moses Road Sleeper (VT, cow), Beehive Barely Buzzed Cheddar (UT, raw cow), Hooks Cheese Co. Blue (WI, cow), Cypress Grove Humboldt Fog (CA, goat) with charred onion, bacon marmalade, fig puree, local honey, bread chips.

Cocktails

- Cold Brew Martini 13
Cold brew coffee, vanilla vodka, Kahlua
- Chocolate Martini - vanilla vodka, Meletti cioccolato 13
- Ruby Port - Taylor Fladgate 2012 12
- Surf Moscato, Zonin - Italy 12