



# AFTER DINNER DRINKS

## ORGANIC TREND TEAS

### ENGLISH BREAKFAST

A Perfect Start ~ Full Bodied & Smooth / 6

### JADE CLOUD

Lively & Delicious Everyday Green Tea / 6

### CHAMOMILE & MINT

Perfect Blend of Chamomile, Peppermint Leaves, Licorice Root & Lemon Peel / 6

### WHITE SPICE

White Tea, Star Anise & Helichrysum Flowers / 6

### LEMON GINGER

Chinese Green Tea, Ginger Root, Lemongrass & Lemon Myrtle / 6

### REIKI BLEND

Balanced Herbal, Dried Fruit, Flower Blossom Tea / 6

## BARISTA

*Available Decaffeinated*

### REGULAR JOE / 4

### AMERICANO / 4

### LATTE

Espresso, Steamed Milk / 5

### MOCHA LATTE

Espresso, Steamed Milk, Chocolate / 6

### CAPPUCCINO

Espresso, Hot Milk & Milk Foam / 5

### ESPRESSO / 4 ~ 6

### ICED COLD-BREW / 6

### ITALIAN MACCHIATO

Espresso, Hot Milk Foam / 5

### CARAMEL MACCHIATO

Double Espresso, Hot Milk Foam, Caramel Drizzle / 7

### AFFOGATO

Double Espresso, Vanilla Ice Cream / 8

## CORDIALS

2oz. pour

### BAILEYS / 12

### SAMBUCA / 12

### FRANGELICO / 14

### GRAND MARNIER / 14

### AMARETTO DISARONNO / 14

## SPECIALTY COFFEE

### IRISH COFFEE

Jameson, Organic Cane Sugar, Coffee / 13

### WONDERLAND

Baileys, Frangelico, Kahlua, Coffee / 14

### BOURBON COLD-BREW

Bourbon, Maple Syrup, Oat Milk, Cold Brew / 14

## FLAVORS

VANILLA / HAZELNUT / SALTED CARAMEL / PEPPERMINT / CINNAMON

## ORGANIC MILK

2% / HALF & HALF / SOY SILK / ALMOND  
OAT MILK / COCONUT VANILLA



# DESSERTS

## **FT APPLE CRISP** v

Organic Bourbon Apples,  
Cinnamon Walnut Crumb Topping,  
Caramel Sauce / 13

*Choice of Ice Cream: Vegan or Regular*

## **BROWNIE SUNDAE** v/GF

Fudge Brownie, Candied Walnuts,  
Chocolate & Caramel Sauce / 12

*Choice of Ice Cream: Vegan or Regular*

## **PISTACHIO TIRAMISU** VEG

Whipped Pistachio Mascarpone,  
Espresso Lady Fingers,  
Macha Pistachio Dust / 13

## **FARMER'S CARROT CAKE** v

Dairy Free "Cream Cheese" Frosting / 12

## **PUMPKIN SPICE**

## **CRÈME BRULÉE** VEG/GF

Torched Caramel, Berries / 12

## **VEGAN POT DE CRÈME** v/GF

Avocado Chocolate "Pudding",  
Fresh Berries, "Whipped Cream" / 10

## **STRAWBERRY**

## **ALMOND CRUNCH** VEG

Organic Macerated Strawberries,  
Almond Brittle & Cookie Crumble,  
Vanilla Chantilly / 15

## **KEY LIME PIE** VEG

Ginger Snap Cookie Crust / 11

## **VEGAN BLUEBERRY**

**SCONE** v / 4.50

## **VEGAN CHOCOLATE CHIP**

**SCONE** v / 4.50

## **BLUEBERRY STREUSEL**

**MUFFIN** VEG / 3.25

## ICE CREAMS & SORBETS

One Scoop / 7 | Two Scoops / 11

### **ICE CREAM**

Tahitian Vanilla | Strawberry

### **SORBET**

Lemon | Raspberry

### **VEGAN**

Vanilla | Belgium Chocolate

*Some Ice Creams or Sorbets might contain nuts.  
Please ask your server.*

GLUTEN FREE - GF | VEGAN - V | VEGETARIAN - VEG

### **MINDFULLY SOURCED**

*At Farmer's Table, you can trust what's on your plate. Our pastries are made in-house and baked fresh daily using only the finest certified organic flours, pasture-raised, cage-free, free-range eggs, and dairy from pasture-raised cows who graze on pesticide-free fields. Even our non-dairy options are carefully selected for their ethical production and superior taste. Your dessert may contain traces of flour as we are not a gluten-free facility.*

**Culinary Director Michael Schenk & Executive Chef Bruce Feingold**