

◇ ————— **COFFEE & TEA** ————— ◇

**BREWED COFFEE • \$5**

**ESPRESSO • \$5**

**CAPPUCCINO • \$7**

**LATTE • \$7**

**ASSORTED SELECTION OF HOUSE TEAS • \$5**

◇ ————— **DESSERT COCKTAILS** ————— ◇

**BROADWAY CUP**

Great Jones Straight Bourbon,  
Spiced Honey, Coconut Milk, Cold Brew Coffee • \$21

**COCOA FRAPPE**

Great Jones Four Grain Bourbon,  
Coconut Water, Dark Chocolate • \$22

**THE BIG APPLE**

Black Dirt Apple Jack,  
NY State Maple Syrup, Butterscotch, Black Walnut • \$23

◆ ————— SWEETS ————— ◆

**WARM DARK CHOCOLATE COOKIE**

Great Jones Bourbon, Maldon Salt,  
Vanilla Bean Ice Cream (VG) • \$14

**LOCAL PEACH GALETTE**

Great Jones Four Grain & Peach Jam,  
Creme Fraiche Ice Cream (VG) • \$14

**BAKED ALASKA**

Great Jones Rye & Pineapple Sauce,  
Coconut & Lemon Sorbets (VG, GF) • \$14

**“PB&J” ICE CREAM SUNDAE**

Salted Peanut Butter & Strawberry Ice Creams,  
Toasted Pound Cake (VG, GF) • \$14

**“GRASSHOPPER”**

Fudge Brownie, Mint Mousse, Hazelnut Praline (VG) • \$14

**ASSORTED ICE CREAMS AND SORBETS**

Pignoli Cookie (V or VG, GF) • \$5EA

**A SELECTION OF SEASONAL CHEESES**

Great Jones Bourbon Apple Compote,  
Toasted Anadama (VG) • \$26



CHEFS JESSICA BIVONA & SKYLER WILLOUGHBY