

- cultivating a culture --virginia & dc-





- CROISSANTS

- PAINAU CHOCOLATE -
 - CINNAMON ROLLS -
 - BREAKFAST BARS -

- QUICHE - ask what we're serving today

- MUFFINS -

Seasonal | Banana Chocolate Chip | Bran



- SEASONAL SCONE-

- LEMON POUND CAKE -

- SWEET CORNBREAD -

- CRACK COOKIES -

chocolate, chewy, and addictively delicious

GOODIES TO GO * Gras-NOLA our granola with almonds and raisins * Spiced Pecans areals sensoring & same summer

creole seasoning & cane syrup

PorKorn salted caramel popcorn with bacon

- creating a taste for the South -

- est. 2010 -



- LAYER CAKE -

4-6 layer cakes served by the slice, flavors rotate weekly [call to order whole cakes]



- PIES -

pop-up pie specials by the slice

- DAT-O -

our take on an Oreo cookie, super-sized

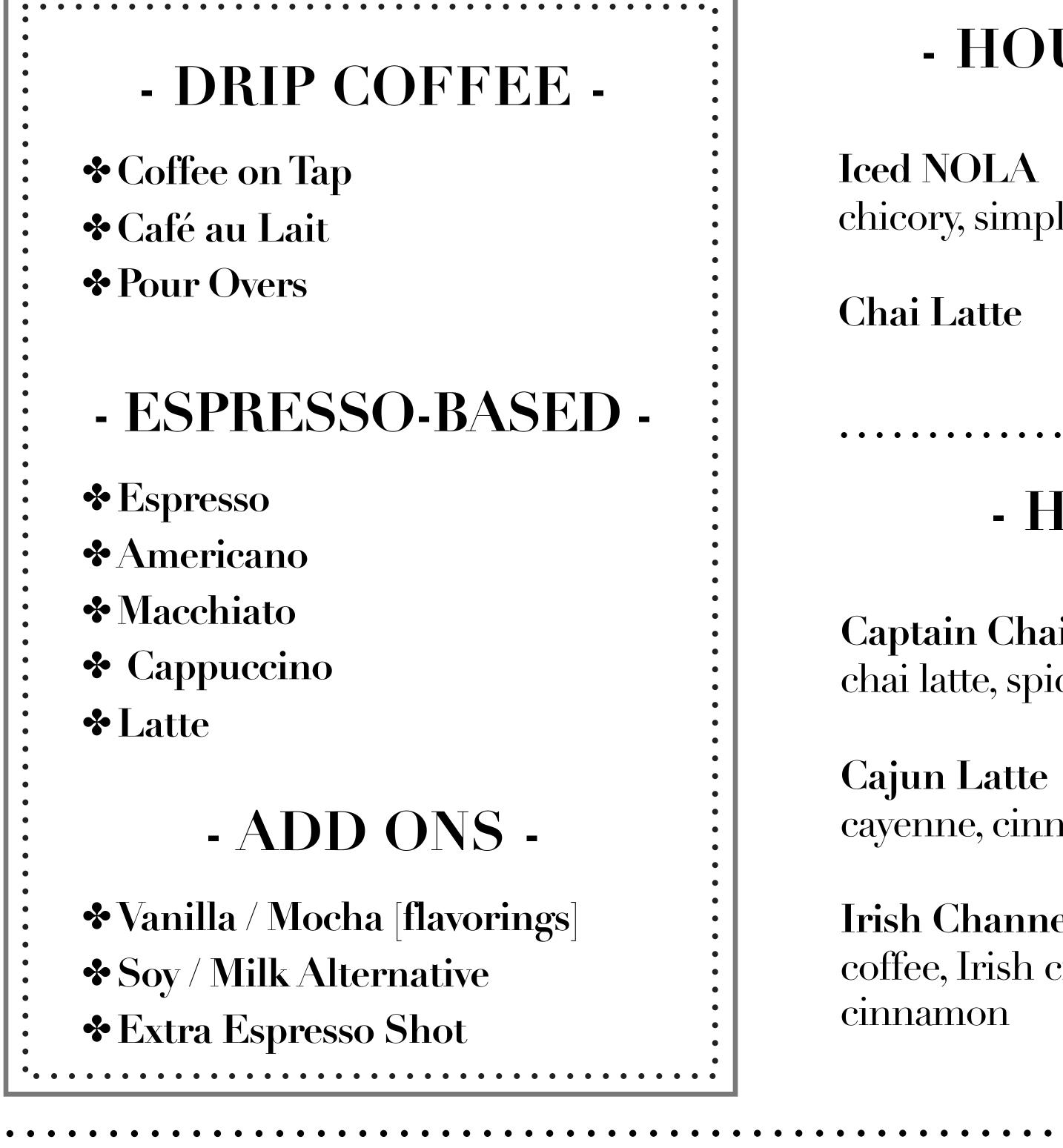
- COFFEE CAKE -

- COOKIES -

Salty Peanut Butter | Chocolate Chip Snickerdoodle | Lemon Cornmeal Chocolate Crack Cookie

- PRALINES -Traditional | Chocolate | Chicory





- HERBAL -

Cinnamon Plum | Turmeric Ginger | Peppermint | Yerba Mate | Rooibos

· S. COFFFF BARS.

- HOUSE STANDARDS -

Iced NOLA chicory, simple syrup, half & half

Chai Latte

- HOT & HARDER -

Captain Chai

chai latte, spiced rum, whipped cream

Cajun Latte cayenne, cinnamon, bourbon

Irish Channel Au Lait coffee, Irish cream liqueur, whipped cream, cinnamon

Hot Teas





- SPECIALTY -

Mango Chai sweet masala chai, mango

Ginger Iced Coffee spice up our chilled house coffee

Hibiscus Ginger Iced Tea hibiscus blossoms, ginger, honey

Graceland Latte creamy peanut butter, banana

Iced Basil Mint Latte basil and mint syrups



Buzzin' Beehive Latte honey, vanilla, orange zest

- HOUSE -

Earl Grey | China Breakfast | Houjicha | White Peony