

DESSERT

SWEETS

Butterscotch Crème Brûlée	\$10
sour cherry preserves	
Chocolate & Dried Chile Tart	\$10
whipped cream, walnuts, lace cookie	
Upside-Down cake	\$10
figs, blueberries, salted caramel ice cream	
Sorbet Trio	\$8
rotating selection	

TEA & COFFEE

MEM Tea	\$5
earl grey, irish breakfast, moroccan mint, china green, crimson berry, lemon chamomile	
Coffee	\$4
Cold Brew	\$5

*To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.