

SIGNATURE DESSERTS

Featured Dessert - ask your server

Boston Cream Pie chocolate sauce, rum caramel sauce, toffee almond crunch 8.95
Fonseca 10 Yr. Tawny Port 10.95 glass

Bourbon and Pecan Torte caramel, whipped cream 7.95
Fonseca 10 Yr. Tawny Port 10.95 glass

Key Lime Pie lime cream, raspberry sauce 8.50
Chateau Villefranche, Sauternes 8.95 glass

Dark Chocolate Mousse* 7.95 🌿
rich and velvety, no sugar added, fresh whipped cream
Fonseca 10 Yr. Tawny Port 10.95 glass

Bananas Foster bananas in hot rum caramel sauce, vanilla ice cream 6.95
Fonseca 10 Yr. Tawny Port 10.95 glass

Whipped Traditional Greek Yogurt, Honey & Fruit 7.95 🌿
Massachusetts Carlisle honey, raspberries, blackberries, strawberries, raspberry purée
Michele Chiarlo, Moscato d' Asti "Nivole" 10. glass/21. half bottle/39. bottle

Ice Cream & Sorbet 5.95 🌿
enjoy a single flavor or up to three flavors - vanilla, coffee, chocolate or sorbet

Three Bon Bons bite size scoops of ice cream dipped in chocolate 3.95

LIQUID DESSERTS

Espresso Martini Borghetti Caffè Espresso Liqueur, Sobieski Vodka, Baileys Irish Cream 11

Mexican Coffee Patrón X/O Café, cinnamon, coffee and whipped cream 9

Hot Toddy Woodford Reserve Bourbon, honey, lemon, cloves 10

COFFEE & TEA

Coffee 3.25

Cappuccino 4.25

Espresso 3.25

Harney & Sons Tea 3.50
loose leaf tea in a silken sachet

🌿 *can be prepared without gluten*

Bakery is not a nut and/or gluten free kitchen, items may contain nuts.

*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.