

## 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*

**Warm Chocolate Pudding Cake** 8.95  
vanilla ice cream, chocolate sauce, coconut almond macaroon  
*Taylor Fladgate Late Bottled Vintage Port, 2009 8.50 glass*

**Key Lime Pie** lime cream, raspberry sauce 8.50  
*Jorge Ordonez, Malaga #2 8.50 glass*

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

**Cheesecake** featured topping 8.95  
*Jorge Ordonez, Malaga #2 8.50 glass*

**Chocolate Layer Cake** 7.95  
*Taylor Fladgate Late Bottled Vintage Port, 2009 8.50 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  
*Jorge Ordonez, Malaga #2 8.50 glass*

**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** Luxardo Espresso, Baileys Irish Cream, Stoli Vanil, espresso 11

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

## 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 contain (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.