


## 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, pomegranate 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

## HOT DRINKS

**Irish Coffee** Teeling Small Batch Irish Whiskey, coffee, demerara sugar, cream 10

**Hot Toddy** LSF barrel-selected Eagle Rare 10 Year Bourbon, honey, lemon, cloves 9

**Hot Buttered Rum** English Harbour 5 Year & Plantation Original Dark Rums, spice box syrup, butter, nutmeg 8

**Honey Apple Warmer** Barenjager Honey Liqueur, Laird's Applejack, spice box syrup, citrus, cloves 9

 *can be prepared without gluten*

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.

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

## DESSERT WINES

	glass/375 ml.
Michele Chiarlo, Moscato d' Asti "Nivole"	9.50/19.
Jorge Ordonez, Malaga #2	8.50/33.
Rosa Regale, Brachetto d'Acqui	187 ml. 9.95
Alois Kracher "Cuvee Beerenauslese," Burgenland	15.00/49.

## PORT

Taylor Fladgate Late Bottled Vintage Port, 2009	8.50
Fonseca "Guimaraens" Single Quinta, Vintage Port, 1995	12.00/45.
Fonseca 10 yr. Tawny	10.95
Taylor Fladgate 20 yr. Tawny	12.50
Taylor Fladgate 30 yr. Tawny	21.95
A Taste of Tawny Port	16.50
1 oz. pour of Fonseca 10 yr., Taylor Fladgate 20 yr., Taylor Fladgate 30 yr.	

## COGNAC

Pierre Ferrand Ambre	11.75
Frapin VSOP	13.75
Remy Martin VSOP	11.75
Hennessy XO	27.50

## GRAPPA

Nonino "Il Merlot" Grappa	9.50
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## BOURBON

Legal Sea Foods Barrel Selections	
1792	9.50
Buffalo Trace	9.50
Eagle Rare 10 yr.	9.50
Flight - 1 oz. pour of each	11.00
Basil Hayden's	10.25
Blanton's Single-Barrel	10.25
Bulleit	9.50
Four Roses Single-Barrel	10.25
Knob Creek 9 yr.	10.25
Maker's Mark	9.50
Michter's US*1	10.25
Woodford Reserve	10.25

## RYE

Bulleit	9.50
Templeton	10.25
WhistlePig	12.50

## IRISH WHISKEY

Jameson	9.95
Teeling Small Batch	9.95
Redbreast	13.50
Bushmills Black Bush	10.75

## SCOTCH

<b>BLENDED</b>	
Johnnie Walker Black	9.50
Johnnie Walker Blue	27.50
<b>SPEYSIDE</b>	
Glenfiddich 12 yr.	10.50
Glenlivet 12 yr.	12.50
Glenlivet 18 yr.	16.50
Macallan 12 yr.	12.50
Macallan 18 yr.	27.50
<b>HIGHLANDS</b>	
Oban 14 yr.	14.50
<b>ISLAY</b>	
Laphroaig 10 yr.	11.50
Lagavulin 16 yr.	14.95

## COFFEE & TEA

Coffee	3.25
Cappuccino	4.25
Espresso	3.25
Harney & Sons Tea	3.50
loose leaf tea in a silken sachet	