

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

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 Kahlua, 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 Woodford Reserve Bourbon, honey, lemon, cloves 10

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.