

DESSERTS

Maple Crème Brûlée 6.95 🌿

pecan macarons

Lemon Tiramisu 6.95 🌿

lemon mascarpone, fresh whipped cream

Seasonal Crisp 6.95

vanilla ice cream

Boston Cream Pie 6.95

Mud Pie 6.95 🌿

coffee ice cream, almonds, fudge sauce

Caramel Coconut Cheesecake 6.95

Bon Bons 5.50 🌿

4 bite sized scoops of ice cream dipped in chocolate

Coffee 3.25

cafe britt costa rica; small-batch, hand-roasted coffee

LIQUID DESSERT

Brandy Alexander 11

Pierre Ferrand Ambre Cognac, Marie Brizard Dark Crème de Cacao, cream, nutmeg

Irish Coffee 10

Teeling Small Batch Irish Whiskey, demerara, coffee, cream

WINE & PORT

Michele Chiarlo “Nivole” Moscato d’Asti 9.50 (6 oz), 19 half bottle

Taylor Fladgate Late Bottled Vintage Port, 2009 8.50 (2.5 oz)

Quinta do Noval 10 Year Old Tawny Port 10.95 (2.5 oz)

**Fonseca “Guimaraens” Single Quinta,
Vintage Port, 1995** 12.00/45 half bottle

🌿 can be prepared without gluten

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