

SIGNATURE DESSERTS

Featured Dessert - ask your server

Boston Cream Pie 8.95

chocolate sauce, rum caramel sauce, toffee almond crunch
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 8.95

Chateau Villefranche, Sauternes 8.95 glass

Dark Chocolate Mousse* 8.50 🌿

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 8.50

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 4.50

LIQUID DESSERTS

Espresso Martini 11

Borghetti Caffè Espresso Liqueur, Sobieski Vodka, Baileys Irish Cream

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

COFFEE & TEA

Coffee 3.50

Cappuccino 4.50

Espresso 3.50

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. Before placing your order, please inform your server if a person in your party has a food allergy. Allergen, ingredient and calorie information for food items is available upon request. *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.