

We offer mouth-watering desserts to complete the perfect dining experience. But if desserts aren't for you, try our selection of fine cheeses.

All desserts are made fresh in-house.

Available daily from 11:30 a.m. until 10 p.m. and Sundays from 11:30 to 10 p.m.

□

Desserts

House made ice cream cup ... 7

House made ice cream pint to go ... 12

Brown sugar parfait, pumpkin ganache, chocolate walnut cookie ... 8

Spice cake, honey-baked crab apple, candied ginger mascarpone ... 7

Chocolate fudge cake, cinnamon toast crunch, peanut butter sauce, peanut butter bar flake ... 8

Custard panna cotta, rhubarb, orange-scented funnel cake ... 7

Deep fried brownie bite ... 1

Take a bag of brownie bites to go.

Cheese

Cremeux de Bourgogne brie (French) with cherry confit, grilled brioche ... 10

Gorgonzola cremificato (Italy) with poached pears, whole-wheat crackers ... 9

Tickler cheddar (English) with local honey, date nut bread ... 9

Caciotta di capra con pepe (Italy) with quince pasta, rice wafers ...11

All cheese — Enjoy all four seasonal cheeses with their accompaniments ... 38

Specialty Coffee

Irish coffee – Irish whiskey, Baileys, espresso, whipped cream ... 9

Amaretto coffee – Amaretto, espresso, whipped cream ... 9

Spanish coffee – Tia Maria, rum, espresso, whipped cream ... 9

Baileys coffee – Baileys, Kahlua, espresso, whipped cream ... 9

Ports and Congac

Fonseca Bin 27 ... 9

Otima 10-Year Tawny ... 9

Grahams 10-Year Tawny ... 15

Warre's 1985 Vintage Port ... 20

Courvoisier VS ... 8

Remy Martin VSOP ... 16

Remy Martin XO ... 44

Specialty Cocktails

Mojito, rum, Willcox garden mint, lime ... 9

Pineapple martini, fresh pineapple soaked in 42 Below vodka ... 9

Mint Slice, vodka creme de menthe, creme de cocoa ... 9

Parisian, vodka, St. Germaine, cranberry, fresh lime ... 9

The Naked Grape, vodka, ice wine, frozen grapes ... 9