

Desserts

All of our desserts are made from scratch in house

Hot Fudge Sundae (GF) Vanilla ice-cream, Belgian chocolate sauce fresh whipped cream & candied pecans	\$ 6 ^{.50}
Brownie Fudge Sundae (GF) House baked brownie, vanilla ice-cream, Belgian chocolate sauce, fresh whipped cream & candied pecans	\$ 7 ^{.50}
Carrot Cake With a cream cheese buttercream, strawberry coulis	\$ 8
Crème Brûlée (GF) Rich Tahitian vanilla bean custard with caramelized sugar on top	\$ 8
Wicked Mini Doughnuts House made and fried to order, served with crème anglaise and chocolate dipping sauce	\$ 8
Coconut Chia Parfait (GF and Vegan) Creamy coconut pudding layered with mango sauce, topped with pineapple and coconut Add: Real Whipped cream on the side (NC)	\$ 7 ^{.50}
Gelato of the Day (GFM)	\$ 6 ^{.50}
Sorbet of the Day (GF and Vegan)	\$ 6 ^{.50}

After Dinner Beverages & Cocktails

Amrita Organic Micro Roasted Coffee	\$ 3 ^{.50}
Mighty Leaf Teas (Organic) (1 bag per charge)	\$ 3 ^{.50}

Spirited Coffee / Dessert Cocktails

Irish Coffee	\$ 9
Spanish Coffee	\$ 9
Espresso Martini <i>(Grainger's Organic Vodka, Irish cream, Kahlua, espresso, chocolate bitters)</i>	\$ 12
Limoncello Martini <i>(limoncello, Green Mountain Lemon Vodka.)</i>	\$ 12
Tiramisu Martini <i>(Irish Cream, Green Mt. Vanilla Vodka, Crème de Cacao, Frangelico)</i>	\$ 13

Port Wine

Grahams 10 year Tawny Port	\$ 9
Broadbent, Auction Ruby Port	\$ 8
Broadbent Madeira, Rainwater	\$ 7

Cognac

Hennessey VS	\$ 12
Remy Martin VS	\$ 11
Remy Martin VSOP	\$ 14
Martell XO	\$ 20
Darroze Les Grand Assemblages 8 (Armagnac)	\$ 10