

• White Dog Desserts •

CHOCOLATE HAZE

*Chocolate Hazelnut Mousse Cake,
Espresso Crème Brûlée, Buttermilk Ice Cream 12*

BANANA BREAD PUDDING

Spiced Walnuts, Brown Butter Ice Cream, Chocolate Sauce 10

TROPICAL COCONUT CREAM PIE

Mango Lime Coulis, Candied Coconut 10

BUTTERSCOTCH CRÈME BRÛLÉE

Cocoa Florentines, Chantilly Cream 9

COOKIE JAR

Freshly Baked Cookies & Bars, Ice Cold Milk 9

MILK CHOCOLATE MOUSSE PARFAIT

Candied Pecans, Salted Caramel, Chocolate Streusel 10

HOUSE CHURNED ICE CREAM AND SORBET

Ask your server about our Daily Selection 7.5

Pastry Chef: Alexa Miller

Local Cheese Board

CHOOSE THREE 18
EACH ADDITIONAL CHEESE 6

SHARP #2 CHEVRE* PA NOBLE CHEDDAR

*Shellbark Hollow Farm,
West Chester, PA
Goat's Milk*

*Green Valley Creamery,
Lancaster, PA
Semi-Firm,*

BIRCHRUN BLUE

*Birchrun Hills Farm,
Chester Springs, PA
Semi-Soft,
Raw Cow's Milk*

Hard Cider Washed

CLOUD 9

*Yellow Springs Farm,
Cheseter Springs, PA
Semi-Firm, Goat's Milk*

LANCHEGO

*De-Glae,
Lancaster, PA
Manchego Style, Washed with
Organic EVOO*

BUTTERCUP BRIE*

*Cherry Grove Farm, NJ
Mild, Creamy, Herbacious,
Cow's Milk*

*Pasteurized

Dessert Cocktails

CBA 12.
*Hennessy VSOP, Faber Vanilla Vodka,
Godiva Dark, Kringle Cream*

RED, WHITE, & BREW 11.
*Grey Goose Vodka, Tamworth Blue Lion, Agave,
Godiva Chocolate Liqueur, Pour Richard's Cold Brewed Coffee*

PUERTO CAFE 10.
Graham's 10 Year Tawny Port, Patron XO Cafe, Tuaca

Port & Dessert Wine

FERREIRA "BRANCO", White, Port 8

GRAHAM'S, 10 Year Tawny, Port 9

FONSECA, 20 Year Tawny, Port 16

SMITH WOODHOUSE, LBV, 2000, Port 11

EOS, Late Harvest, Moscato, 2011 11

Single Malt Scotch

ARDBEG, 10 YEAR 16

ARDBEG "UIEGEADAIL" 23

BALVENIE "CARIBBEAN CASK" 16

BALVENIE "DOUBLEWOOD" 14

DALWHINNIE, 15 YEAR 15

GLENFIDDICH, 15 YEAR 15

GLENMORANGIE "NECTAR D'OR," 15 YEAR 21

LAGAVULIN, 16 YEAR 25

LAPHROAIG, 10 YEAR 16

THE MACALLAN, 12 YEAR 18

OBAN, 14 YEAR 23

Cognac

HENNESEY VSOP 17

REMY MARTIN VSOP 13

Amaro

AVERNA 11

FERNET BRANCA 10