

House Made Desserts

BROWN BUTTER BANANA CAKE
Vanilla and Caramel Swirl Ice Cream, Whipped Chocolate Frosting, Espresso Caramel 10

CHOCOLATE HAZE CAKE
Vanilla Crème Brûlée, Coffee Ice Cream 12

VANILLA BEAN CREME BRÛLÉE
Biscotti, Caramelized Sugar 10

WHITE DOG PEANUT BUTTER CRUNCH BAR
Peanut Butter Mousse, Salted Caramel Mousse, Pretzel Crunch, Milk Chocolate Glaze 10

WHOOPIE PIES
Red Velvet with Cream Cheese,
Chocolate with Marshmallow,
Molasses with Brown Butter Maple 10.

COOKIE JAR
Chocolate Chunk Sea Salt, Spice Molasses,
Chocolate Brownie Porter, Shortbread Dog Bones 9

ICE CREAM AND SORBET
Ask your Server About our Daily Selection 7.5

Local Cheese Board

CHOOSE THREE 18.

EACH ADDITIONAL CHEESE 5.

PA NOBLE CHEDDAR
Green Valley Creamery,
Kirkwood, PA

LANCHEGO
De Glae,
Peach Bottom, PA

BIRCHRUN BLUE
Birchrún Hills Farm,
Chester Springs, PA

SHARP CHEVRE*
Shellbark Hollow,
West Chester, PA

BUTTERCUP BRIE*
Cherry Grove Farm,
Lawrenceville, NJ

CLOUD 9*
Yellow Spring Farms,
Chester Springs, PA

TOMA
Cherry Grove Farm,
Lawrenceville, NJ

HOOTENANNY
Goat Rodeo Dairy,
Allison Park, PA

**Pasteurized*

Dessert Cocktails

APPEAR OUT OF SOMEWHERE 12.
Maker's Mark, Averna, DiSarrono, Pear Nectar,
Apple Cider, Cream, Grated Nutmeg

CHICOREE MARTINI 12.
Hennessy VSOP Cognac, Tamworth Blue Lion,
Kahlua, Agave, Pour Richard's Cold Brew Coffee

FLOAT ON 12.
Grey Goose, Godiva Chocolate, Bailey's,
Honey Simple Syrup, Vanilla Ice Cream

Port & Dessert Wine

GRAHAM'S, 10 Year Tawny, Port 10.

FONSECA, 20 Year Tawny, Port 17.

SMITH WOODHOUSE, LBV, 2000, Port 12.

EOS "TEARS OF DEW," Riesling, CA 2017 12.

Single Malt Scotch

ARBEG 10 YR 15.

ARBEG "UIGEADAIL" 24.

BALVENIE "DOUBLEWOOD," 12 YR 18.

GLENFIDDICH 15 YR 27.

GLENLIVET 12 YR 14.

GLENMORANGIE "NECTAR D'OR" 22.

LAGAVULIN 16 YR 22.

LAPHROIG 10 YR 14.

THE MACALLAN 12 YR 17.

THE MACALLAN 15 YR 35.

OBAN 14 YR 20.

Cognac

HENNESSEY VSOP 17.

Amaro

AVERNA 12.

FERNET BRANCA 11.