

House Made Desserts

APPLE CRISP CHEESECAKE

Apple Compote, Walnut Streusel,
Caramel Sauce (D,G,N) 12

VANILLA BEAN CREME BRULÉE

Shortbread Cookie (D,G) 10

CHOCOLATE HAZELNUT CRUNCH TORTE

Devil's Food, Milk Chocolate Mousse, Hazelnut (D,G,N) 12

PUMPKIN BREAD PUDDING

Honey Cornbread, Cranberry, Vanilla Ice Cream (D,G) 12

MAPLE BLONDIE

Maple Cream, Butter Pecan Bourbon Sauce,
Vanilla Ice Cream (D,G,N) 12

LOCAL ARTISAN CHEESE

Chef's Selection of Local Cheeses,
Seasonal Jams & Accoutrements (D,G,N) 19

ICE CREAM AND SORBET

Ask your Server About our Daily Selection 7.5

Dessert Cocktails

ESPRESSO MARTINI

Three Olives Triple Shot Vodka,
Pour Richard's Coffee Liqueur,
Fresh Brewed Espresso, Agave 14

PUMPKIN LAT-TINI

Vanilla Vodka, Kahlua,
Pumpkin Syrup, Cream 13

BOBBING FOR CARMEL APPLES

Vodka, Salted Caramel Liqueur,
Amaretto, Allspice Dram,
Apple Cider, Cream 13

Port & Dessert Wine

GRAHAM'S, 10 YEAR TAWNY Port	11
FONSECA, 20 YEAR TAWNY Port	17
SMITH WOODHOUSE, LBV, 2000, Port	13

Cognac

HENNESSEY VS	15
HENNESSEY VSOP	20
REMY MARTIN VSOP	14
REMY MARTIN 1738	18

Single Malt Scotch

BALVENIE Caribbean Cask	20
GLENFIDDICH Speyside, 12 Year	16
GLENLIVET Speyside, 12 Year	14
LAGAVULIN Islay, 16 Year	22
LAPHROIG Islay, 10 Year	14
OBAN Highland, 14 Year	20

Amaro

AVERNA	14
CYNAR	12
FERNET BRANCA	12
BRANCA MENTA	12

A 3% credit card processing fee is applied to all checks, unless using debit cards or cash
20% Gratuity will be added to Parties 6 or more