

*- House Made Desserts -*

STRAWBERRIES & CREAM TORTE  
Vanilla Bean Mousse, Macerated Strawberries,  
Malted Crumb (D,G) 12

CARROT CAKE BREAD PUDDING  
Cream Cheese Glaze, Pecan Granola,  
Butterscotch Vanilla Ice Cream (D,G,N) 12

VANILLA BEAN CRÈME BRÛLÉE  
Shortbread Cookie (D,G) 11

LEMON SOUR CREAM CAKE  
Fresh Berries, Lemon Curd, Vanilla Ice Cream (D,G) 12

CHOCOLATE MOUSSE CAKE  
Flourless Chocolate Cake, White Chocolate Mousse,  
Mocha Whipped Cream (D) 12

LOCAL ARTISAN CHEESE  
Choice of 3 Cheeses, Seasonal Accompaniments (D,G,N) 19  
Additional Cheese 6

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

*- Beverages -*

LAVAZZA COFFEE 4

HARNEY & SON'S TEA  
Assorted Flavors 4

ESPRESSO 4

CAPPUCCINO 5

LATTE 6

LAVAZZA COLD BREW 6

*- Dessert Cocktails -*

ESPRESSO MARTINI  
Triple Shot Vodka, Vanilla Vodka,  
Espresso Liqueur, Lavazza Cold Brew,  
Simple Syrup, Nutmeg 14

TOASTY TWISTED  
Ginger Snap Rye, Apple Brandy, Creme de Cacao,  
Charred Marshmallow 14

*Port*

TAYLOR FLADGATE , 10 YEAR TAWNY  
Port 12

*Scotch*

BALVENIE Caribbean Cask 22

GLENFIDDICH Speyside, 12 Year 17

GLENLIVET Speyside, 12 Year 15

LAGAVULIN Islay, 16 Year 23

LAPHROIG Islay, 10 Year 15

OBAN Highland, 14 Year 23

MACALLAN Speyside, 12 Year 20

*Cognac*

HENNESSEY VS 16

HENNESSEY VSOP 23

REMY MARTIN VSOP 21

REMY MARTIN 1738 24

*Amaro*

AVERNA 14

CYNAR 12

FERNET BRANCA 14