

*- House Made Desserts -*

BLUEBERRY STREUSEL BAR

Blueberry Amaretto Sauce, Vanilla Ice Cream, Candied Almonds (D,G,N) 12

VANILLA BEAN CRÈME BRÛLÉE

Shortbread Cookie (D,G) 10

CHOCOLATE CHIP BLONDIE SUNDAE

Malted Pretzels, Candied Pecans, Vanilla Ice Cream, Bourbon Toffee Sauce (D,G) 12

VANILLA BEAN & PEACH RICE PUDDING

Peach Compote, Vanilla Chantilly, Lace Tuile (D,G) 12

DARK CHOCOLATE LAYER CAKE

Devil's Food Cake, Chocolate Fudge Frosting, Mint Anglaise (D,G) 12

LOCAL ARTISAN CHEESE

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

BASSETT'S ICE CREAM AND SORBET

Ask your Server About our Daily Selection 7.5

*- Beverages -*

LAVAZZA COFFEE 3.5

HARNEY & SON'S TEA

Assorted Flavors 3.75

ESPRESSO 4

CAPPUCCINO 5

LATTE 5.5

LAVAZZA COLD BREW 6

*- Dessert Cocktails -*

ESPRESSO MARTINI

Vanilla Vodka, St. George Nola Coffee Liqueur, Cold Brew, Agave 14

BETTER THAN MINT CHIP  
ICE CREAM MARTINI

Vanilla Vodka, Creme de Menthe, Chocolate Mocha Creme, Mint 14

*Port*

GRAHAM'S, 10 YEAR TAWNY Port 12

FONSECA, 20 YEAR TAWNY Port 18

*Single Malt 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

*Cognac*

HENNESSEY VS 16

HENNESSEY VSOP 23

REMY MARTIN VSOP 21

REMY MARTIN 1738 24

*Amaro*

AVERNA 14

CYNAR 12

FERNET BRANCA 12