



## DESSERTS

### Artisanal Cheese Plate

Featuring local cheeses, Little Acres peaches, toasted almond honey ~ 11.00

### Petite Apple Pie

Local apples, crumb topping, vanilla ice cream ~ 7.95

### Crème Brule

Classic vanilla bean custard with a caramelized sugar crust ~ 7.95

### Apple Brioche Bread Pudding

House made apple sauce, whipped cream ~ 7.95

### Chocolate Mousse Cake

Creamy chocolate mousse cake, chocolate wafer crumb crust, layer of fresh whipped cream ~ 8.95

### Hot Fudge to the MAX

Caramelized bananas, French vanilla ice cream, rich gooey chocolate fudge, roasted salted almonds, whipped cream with a cherry on top ~ 8.95

### Key Lime Tart

Tart key lime custard served in a gingersnap crust topped with coconut infused cream ~ 7.95

### Pumpkin Cheesecake

Gingersnap crust, maple whipped cream ~ 7.95

### Homemade Pie

Everyone has their favorite. Ask your server for today's feature ~ 7.95

### Ice Creams and Sorbets

Served with an ever-changing selection of cookies ~ 6.95

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### Harney & Sons Teas ~ 2.50

#### Hot Cinnamon Spice - Flavored Black Tea

Cinnamon, orange peel and clove

#### Chamomile - Caffeine Free Herbal

Dried flowers

#### Pomegranate Oolong - Flavored Oolong

Fruit with floral notes

#### Organic Assam - Black Tea

Strong and malty

#### Mint Verbena - Caffeine Free Herbal

Light and refreshing

#### Paris

Infusion of currant, caramel and citrus

#### Organic Bangkok - Flavored Green Tea

Lemongrass, coconut and ginger

#### Dragon Pearl Jasmine - Green Tea

Infused with Jasmine

#### Earl Grey Supreme - Flavored Black Tea

with a hint of Bergamot

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Mary Kate Nowobilski, Pastry Chef

