

DESSERTS

Pie of the Moment • 7

Ask your server for today's pie

Black Forest Trifle • 8

Chocolate cake • Chantilly cream •
macerated cherries

Decadent Chocolate Mousse Cake • 9 *gluten free

Dark chocolate mousse • flourless chocolate cake •
raspberry coulis

Crème Brulee • 8 *gluten free

Classic vanilla bean custard •
caramelized sugar crust • coconut macaroon

Blood Orange Upside Down Cake • 8

Orange scented sponge cake • honey granola •
crème fraiche gelato

Hot Fudge to the MAX • 10 *gluten free

Caramelized bananas • Tahitian vanilla ice cream •
rich gooey hot fudge • roasted salted almonds •
whipped cream • cherry

Key Lime Tart • 8

Tart key lime custard • graham cracker crust •
whipped cream & toasted coconut

Ice Creams (The Creamery Plainville, CT)

...and Sorbets (Cold Fusion Walpole, MA) • 7
Served with an ever-changing selection of cookies

Pastry Chef • Emily Litke

Assistant Pastry Chef • Ambren Lewis



(Regular or Decaffeinated)

Espresso 4.00

Double Espresso 5.00

Cappuccino 5.00

Double Cappuccino 6.00



Organic Assam - Black tea strong and malty

Paris-Flavored black tea infusion of currant, caramel & citrus

Japanese Sencha - Green tea hand-picked in spring

Dragon Pearl Jasmine - Green tea infused with jasmine

Earl Grey Supreme - Flavored black tea with bergamot

Mint Verbena - Caffeine free herbal light and refreshing

**Hot Cinnamon Spice - Flavored black tea cinnamon,
orange peel and clove**

Chamomile - Caffeine free herbal dried flowers

Organic English Breakfast - Chinese Keemun black tea