

desserts

MOLTEN CHOCOLATE TRUFFLE BEIGNETS 10

Sugar Dusted

VANILLA CRÈME BRÛLÉE 11 GF

Vanilla Bean, Sugar Crust, Chai Oatmeal Cookie

TIRAMISU CHEESECAKE 12

Cocoa Powder, Chocolate Sauce, Whipped Cream, Lady Fingers Crust, Pecan Crunch

KEY LIME PIE 10

Raspberry Sauce, Toasted Coconut

APPLE CARAMEL GALETTE 11

Cinnamon Sugar Apples, Apple Cider Caramel, Vanilla Ice Cream, Raspberry Sauce

CHOCOLATE MOUSSE CAKE 10

Oreo Crust, Whipped Cream, Raspberry Sauce, Chocolate Curls

BOURBON TOFFEE BREAD PUDDING 10

Raspberries, Chocolate Sauce, Bourbon Toffee Sauce, Almond Brittle

GRASSROOTS ICE CREAM 7

Granby, CT

COLD FUSION SORBET 7

Walpole, MA Selections change daily

Executive Pastry Chef: Christine Sumowski

harney & sons teas 3.50

ORGANIC ENGLISH BREAKFAST

Chinese Black Tea from Keemun

HOT CINNAMON SPICE

Black Tea, 3 Types of Cinnamon Clove Orange Peel

EARL GREY SUPREME

Four Black Teas, Silvertips, Oil of Bergamot

POMEGRANATE OOLONG

Ti Quan Yin Oolong

DRAGON PEARL JASMINE

Light Colored Brew is Full of Floral & Sweet

JAPANESE SENCHA

Green Tea, Light, Unique & Uncommon flavor

MINT VERBENA

Peppermint & Lemon Verbena, Naturally Caffeine-Free

CHAMOMILE

Egyptian Chamomile Flowers, Naturally Caffeine-Free

coffee & espresso

SUMATRA BARONET COFFEE 3.50

Regular or Decaf

LAVAZZA ESPRESSO 4.50

Regular or Decaf

DOUBLE ESPRESSO 5.50

MACCHIATO 4.50

Espresso with a Dollop of Froth

CAPPUCCINO 5.50

Espresso & Steamed Milk Topped with Froth

LATTE 5.50

Espresso with Frothed Milk

dessert cocktail

MAX'S ESPRESSO MARTINI

Three Olives Triple Espresso Vodka, Kahlua, Tuaca, Fresh Brewed Espresso