

Dessert

Tavern Chocolate Cake ~ 8

*Rich chocolate mousse, ganache
fresh whipped cream*

Max's Cheesecake ~ 8

Vanilla biscotti, fresh berries

Apple Cider Doughnuts ~ 8

Salted caramel sauce, cinnamon sugar

Maple Bread Pudding ~ 8

Crème anglaise, crème fraîche

Orange Almond Succès Cake ~ 8

*White chocolate butter cream
pistachio crème anglaise*

Seasonal Crème Brulee ~ 6

Caramelized sugar crust, fresh berries

Artisanal Cheese Selection ~ 12.95

*Cricket Creek Farm Massachusetts cheeses
creative accompaniments*

SoCo Creamery Sorbet ~ 6

Mango

Pineapple

Raspberry

SoCo Creamery Ice Cream ~ 6

Espresso Cookie

Salted Caramel

Dirty Chocolate



All natural local
ice cream made in
The Berkshires
Great Barrington, MA

Christopher Evans

Pastry Chef

Paul Roberge

Executive Chef



Single Malt Scotch

Laphroaig 10yr ~ 10

Glenlivet 12yr ~ 9

Balvenie Doublewood 12yr ~ 11

Glenfiddich 12yr ~ 11

Macallan 12yr ~ 10

Oban 14yr ~ 10

Lagavulin 16yr ~ 14

Macallan 18yr ~ 22

Dessert Wines

Hogue Late Harvest '10 ~ 6

Mondavi Moscato D'Oro '09 ~ 8

Pacific Rim Muscat Vin de Glaciere'07 ~ 9

Port & Sherry

Harvey's Bristol Cream ~ 6

Taylor Fladgate Tawny ~ 6

Taylor Fladgate Ruby ~ 6

Warre's Warrior ~ 7

Warre's Otima 10yr Tawny ~ 9

Taylor Fladgate, Lbv ~ 11

Taylor Fladgate 20 yr Tawny ~ 12

Cordials

Grand Marnier ~ 7

Grand Marnier 100 yr ~ 17

Grand Marnier 150 yr ~ 29

Tia Maria ~ 7

Bailey's ~ 7

Sambuca ~ 7

Kahlua ~ 7

Coffee Drinks ~ 7.75

Irish Coffee

Jameson Irish Whiskey, green crème de menthe

Jamaican Coffee

Tia Maria

Keoke Coffee

Kahlua, dark crème de cocoa

Mexican Coffee

Kahlua

