

Dessert

Tavern Chocolate Cake ~ 8

*Rich chocolate mousse, ganache
fresh whipped cream*

German Chocolate Bread Pudding ~ 8

*Toasted coconut, salted caramel sauce
vanilla bean ice cream*

Max's Cheesecake ~ 8

*Chefs seasonal selection, vanilla biscotti
fresh berries*

"Hot" Fudge Sundae ~ 8

*Chocolate crumble, spicy pecans
caramelized bananas, sriracha hot fudge
vanilla bean ice cream, whipped cream*

Apple Cider Doughnuts ~ 8

Cinnamon sugar, apple caramel sauce

"Snickers" Profiteroles ~ 8

*Peanut butter pastry cream,
chocolate sauce, salted caramel*

Seasonal Crème Brulee ~ 6

*Chef's seasonal selection
caramelized sugar crust, fresh berries*

Artisanal Cheese Selection ~ 12.95

*Local Massachusetts cheeses
creative accompaniments*

SoCo Creamery Sorbet ~ 6

Mango, Cranberry Orange Zest, Raspberry

SoCo Creamery Ice Cream ~ 6

*Espresso Cookie, Gingerbread Batter,
Hot Chocolate Marshmallow*



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

Judith Montpetit

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

