



DESSERTS

KEY LIME PIE 10.50
*Coconut Crusted Key Lime Pie with Blackberries
 & Whipped Cream*

APPLE-PECAN UPSIDE DOWN CAKE 10.50
*Brown Sugar Halsey Farm Apple Pecan Cake with Streusel
 & Spiced Bourbon Ice Cream*

BRIOCHE BREAD PUDDING 9.00
*Warm Brioche Bread Pudding with Toffee-Bourbon Sauce
 Pecans & Whipped Cream*
a la mode +2.50

CHOCOLATE MOUSSE 8.50
*Bittersweet Chocolate Mousse Topped with Whipped Cream
 & Shaved Chocolate. Served with Cocoa Nib Meringues*

ROCKY ROAD BROWNIE SUNDAE 10.00
*A Warm Brownie with Rocky Road Ice Cream, Wet Walnuts
 Hot Fudge, Cocoa Nibs & Marshmallow Fluff*

ROOTBEER FLOAT 7.50
Saranac Root Beer, Vanilla Ice Cream

HOUSE-MADE ICE CREAM 7.50/4.00
Add Hot Fudge or Caramel Sauce75

PASTRY CHEF RACHEL FLATLEY



BEVERAGES

RASPBERRY LIME SPRITZER 5.00
Greenmarket Raspberry Shrub, Fresh Lime, Club Soda

SERENDIPI-TEA 3.75
*Assorted Organic Teas & Tisanes.
 Earl Grey, Darjeeling, China Green, Chai Walla,
 Lili'uokalani (China Black & Tropical Fruit),
 Peppermint, ZZZ (Chamomile & Lavender)*

HAMPTON COFFEE 3.00
Organic Peruvian Regular or Decaffeinated

HOT CHOCOLATE 3.50
Whipped Cream

DRINK YOUR DESSERT

APPLES to APPLES 11.00
Calvados & Hot Spiced Cider

CLASSIC TODDY 12.00
Catoctin Creek Rye, Cloves, Lemon & Honey

IRISH RENDITION 10.00
Irish Whiskey, Coffee & Whipped Cream

NUTTY IRISHMAN 11.00
Irish Cream, Frangelico, Coffee & Whipped Cream

MEXICAN COFFEE 12.00
Patron XO Cafe, Tequila, Coffee & Whipped Cream

WHISKEY COCKTAIL 13.00
*Knob Creek Bourbon, Grand Marnier, Raw Sugar, Bitters
 The Original Old-Fashioned, Served on the Rocks*

