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•• **DESSERTS** ••

**LOCAL PEACH UPSIDE DOWN CAKE** ..... 10.50  
*Fluffy Yellow Cake Topped with Caramelized Local Peaches  
Almond Crumble & Lemon Ricotta Ice Cream*

**BERRIES & CREAM** ..... 10.50  
*Vanilla Bean Ice Cream with Raspberry Meringue  
Local Berries & Whipped Cream*

**BRIOCHE BREAD PUDDING** ..... 10.00  
*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*

**NUTELLA BROWNIE SUNDAE** ..... 10.00  
*A Warm Brownie with Nutella Ice Cream, Hazelnut Brittle  
Chocolate Crunchies & Hazelnut Sauce*

**ROOTBEER FLOAT** ..... 7.50  
*Saranac Root Beer, Vanilla Ice Cream*

**HOUSE-MADE ICE CREAM** ..... 8.50/4.50  
*Add Hot Fudge or Caramel Sauce* ..... .75

**PASTRY CHEF RACHEL FLATLEY**

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•• **BEVERAGES** ••

**NOT YOUR MOM'S MOJITO** ..... 5.00  
*Organic Persian Lime, Mint, Agave Nectar, Club Soda*

**SERENDIPI-TEA** ..... 4.00  
*Assorted Organic Teas & Tisanes.  
Breakfast Blend, Earl Grey, China Green, Chai Walla,  
Peppermint, Strawberry, ZZZ (Chamomile & Lavender)*

**HAMPTON COFFEE** ..... 3.50  
*Organic Peruvian Regular, Decaffeinated or Iced Regular*

**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*

