

— ❦ —
❦ DESSERTS ❦

- BOSTON CREAM PIE** 10.50
*Layers of Fluffy Yellow Cake with Vanilla Custard
Chocolate Glaze & Chocolate Pearls. Served in a Mason Jar*
- KEY LIME PIE** 10.50
*Coconut Crusted Key Lime Pie with Blackberries
& 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*
- POPCORN BROWNIE SUNDAE** 10.00
*A Warm Brownie with Caramel & Salted Chocolate Popcorns
Caramel Swirl Ice Cream, Chocolate Cremeux
& Butterscotch Sauce*
- ROOTBEER FLOAT** 7.50
Saranac Root Beer, Vanilla Ice Cream
- HOUSE-MADE ICE CREAM** 8.50/4.50
Add Hot Fudge or Caramel Sauce75

PASTRY CHEF RACHEL FLATLEY

— ❦ —
❦ 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 ❦

- ¡NUMERO DOS!**
*Maestro Dobel Tequila, Rowdy Shrub #2 (strawberry)
Fresh Lime. Shaken Hard & Served on the Rocks.*
- 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*

