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• DESSERTS •

ANGEL FOOD CAKE TRIFLE	10.50
<i>Layers of Angel Food Cake Strawberry Compote Pistachio Meringue & Coconut Sherbet</i>	
BANANA CREAM PIE	10.50
<i>Graham Cracker Crust with Dulcey Mousse & Salty Peanuts</i>	
BRIOCHE BREAD PUDDING	10.00
<i>Warm Brioche Bread Pudding with Toffee-Bourbon Sauce Pecans & Whipped Cream</i>	
<i>a la mode</i>	+2.50
CHOCOLATE MOUSSE	8.50
<i>Bittersweet Chocolate Mousse Topped with Whipped Cream & Shaved Chocolate. Served with Cocoa Nib Meringues</i>	
BROWNIE SUNDAE	10.50
<i>A Warm Brownie with Corn Flake Ice Cream, Hot Fudge, Corn Flake Brittle & Whipped Cream</i>	
ROOTBEER FLOAT	7.50
<i>Saranac Root Beer, Vanilla Ice Cream</i>	
HOUSE-MADE ICE CREAM	8.50/4.50
<i>Add Hot Fudge or Caramel Sauce</i>75

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• BEVERAGES •

NOT YOUR MOM'S MOJITO	5.00
<i>Organic Persian Lime, Mint, Agave Nectar, Club Soda</i>	
SERENDIPI-TEA	4.00
<i>Assorted Organic Teas & Tisanes. Breakfast Blend, Earl Grey, China Green, Chai Walla, Peppermint, Strawberry, ZZZ (Chamomile & Lavender)</i>	
HAMPTON COFFEE	3.50
<i>Organic Peruvian Regular, Decaffeinated or Iced Regular</i>	
HOT CHOCOLATE	3.50
<i>Whipped Cream</i>	

• DRINK YOUR DESSERT •

¡NUMERO DOS!	
<i>Maestro Dobel Tequila, Rowdy Shrub #2 (strawberry) Fresh Lime. Shaken Hard & Served on the Rocks.</i>	
CLASSIC TODDY	12.00
<i>Catoctin Creek Rye, Cloves, Lemon & Honey</i>	
IRISH RENDITION	10.00
<i>Irish Whiskey, Coffee & Whipped Cream</i>	
NUTTY IRISHMAN	11.00
<i>Irish Cream, Frangelico, Coffee & Whipped Cream</i>	
MEXICAN COFFEE	12.00
<i>Patron XO Cafe, Tequila, Coffee & Whipped Cream</i>	
WHISKEY COCKTAIL	13.00
<i>Knob Creek Bourbon, Grand Marnier, Raw Sugar, Bitters The Original Old-Fashioned, Served on the Rocks</i>	

