



DESSERTS

- BAKED ALASKA** 10.50
*Lemon Sherbet & Pistachio Gelato with Toasted Meringue
 Served with Candied Pistachios & Cherry Compote*
- STRAWBERRY CHEESECAKE TRIFLE** 10.50
*Layers of Creamy Cheesecake, Harry's Berries Strawberries
 Strawberry Cremeux, Rosé Poached Rhubarb & Oat Crumble*
- 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*
- FUNFETTI BROWNIE SUNDAE** 10.00
*A Warm Brownie with Funfetti Ice Cream, Sugar Cookies
 Caramel Popcorn & Strawberry Sauce*
- 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

- ROWDY RUM CAR** 13.00
*Diplomatico Riserva, Fresh Lime Juice, Cointreau
 Served Up with a Sugar Rim*
- ¡NUMERO DOS!** 13.00
*Maestro Dobel Tequila, Rowdy Shrub #2 (strawberry)
 Fresh Lime. Shaken hard & served on the rocks.*
- WHISKEY COCKTAIL** 13.00
*Knob Creek Bourbon, Grand Marnier, Raw Sugar, Bitters
 The Original Old-Fashioned, Served on the Rocks*
- MRS APPLE** 13.00
*Tito's Vodka, Calvados, Local Apple Cider
 Served Up with a Cinnamon-Sugar Rim & Apple Chip*
- IRISH RENDITION** 10.00
Irish Whiskey, Coffee & Whipped Cream

