



Desserts

Mini Desserts

- Raspberry tartlet with vanilla crème, shaved chocolate 2.75
- Double chocolate tart with passion fruit drizzle 2.95
- Key lime tart 2.95
- Honey roasted apricot tart with mascarpone crème 2.95
- Coconut tartlet with coconut crème and star anise glazed pineapple 2.95
- Dark chocolate torte with vanilla cream and fresh raspberry 2.75
- Lemon cheesecake topped with fresh blackberry 2.95
- Layered milk chocolate and dark chocolate mousse 2.75
- Vanilla panna cotta with strawberry 2.95
- Roasted coconut trifle with fresh pineapple, vanilla crème 2.95
- Strawberry trifle with lemon pound cake and vanilla crème 2.95
- Tiramisu with lady fingers, mascarpone, coffee liquor 2.95
- Chocolate cups with chocolate mousse and raspberries 2.
- Pear or apple cobbler served in individual porcelain cup 3.50
- Root beer float 2.95
- Chocolate chip cookie with milk shooter 2.50
- Chocolate covered strawberries 2.50
- Cookie assortment 2.
- Brownies 2.

Full Size Desserts

- Seasonal fruit crumble served warm with vanilla crème 5.
- Grilled summer peach with honey glaze, mascarpone crème, crushed pistachio and balsamic drizzle 5.
- Tiramisu with ladyfinger, mascarpone, coffee liquor and cocoa 6.
- Seasonal berry shortcake with lemon crème and rosemary shortcake 6.
- Dark chocolate torte with vanilla crème and raspberry sauce 5.
- Lemon cheese cake with ginger crust, vanilla crème and black berries 5.
- Key lime tart 5.
- Wood fired apple pie, cheddar pie crust, and candied pecans 6.
- Giant chocolate chip cookie, sweet and salty chocolate chip cookie fresh baked 4.50
- Wood fired cinnamon roll, house-made cinnamon rolls with cream cheese icing 5.
- Donut Sliders, fired donut topped with milk and dark chocolate and stuffed with coffee ice cream 6.

Our in house baker is happy to customize desserts to suit your special occasion. Please inquire if interested.

All prices are subject to a 19% service charge and sales tax. Prices subject to change.