

*- House Made Desserts -*

BLUEBERRY STREUSEL BAR

Blueberry Amaretto Sauce, Vanilla Ice Cream, Candied Almonds (D,G,N) 12

VANILLA BEAN CRÈME BRÛLÉE

Shortbread Cookie (D,G) 10

CHOCOLATE CHIP BLONDIE SUNDAE

Malted Pretzels, Candied Pecans, Vanilla Ice Cream, Bourbon Toffee Sauce (D,G) 12

VANILLA BEAN & PEACH RICE PUDDING

Peach Compote, Vanilla Chantilly, Lace Tuile (D,G) 12

DARK CHOCOLATE LAYER CAKE

Devil's Food Cake, Chocolate Fudge Frosting, Mint Anglaise (D,G) 12

LOCAL ARTISAN CHEESE

Chef's Selection of Local Cheeses, Seasonal Jams & Accoutrements (D,G,N) 19

BASSETTS ICE CREAM AND SORBET

Ask your Server About our Daily Selection 7.5

*- Beverages -*

LAVAZZA COFFEE 3.5

HARNEY & SON'S TEA

Assorted Flavors 3.75

ESPRESSO 4

CAPPUCCINO 5

LATTE 5.5

LAVAZZA COLD BREW 6

*Dessert Cocktails*

ESPRESSO MARTINI

Boardroom Vanilla Vodka, Kahlua Coffee Liqueur, Fresh Brewed Espresso, Agave 13

SNOOPY COLADA

Coconut Rum, Pineapple Juice, Cream, Lime, Mint 14

*Port & Dessert Wine*

GRAHAM'S, 10 Year Tawny, Port 11

FONSECA, 20 Year Tawny, Port 17

SMITH WOODHOUSE, LBV, 2000, Port 13

MAPLE SPRINGS, White Blend, PA 14

ELK COVE "ULTIMA," White Blend, Willamette Valley, OR 2014 16

*Cognac*

HENNESSEY VS 16

HENNESSEY VSOP 22

BOULARD CALVADOS 16

*Single Malt Scotch*

ARDBEG Islay, 10 Year 19

BALVENIE DOUBLEWOOD 12 Year 20

GLENFIDDICH Speyside, 14 Year 21

GLENLIVET Speyside, 12 Year 16

GLENMORANGIE NECTAR 24

LAPHROIG Islay, 10 Year 18

THE MACALLAN Highland, 12 Year 25

OBAN Highland, 14 Year 22

*Amaro*

AVERNA 14

CYNAR 12

FERNET BRANCA 12