



Dessert Menu

SPRING/SUMMER 2024

DESSERTS

STRAWBERRY SHORTCAKE 2.0

Layered vanilla cake, strawberry gel, strawberry dust, macerated strawberries 12

BLUEBERRY PINEAPPLE UPSIDE DOWN CAKE

Pink peppercorn ice cream, compressed pineapple 12

ORANGE OLIVE OIL CAKE

Orange crunch, orange creamsicle anglaise, chantilly cream 12

CHOCOLATE CRÈME BRÛLÉE

Semi-sweet chocolate, toasted hazelnut, Grand Marnier whipped cream 12

CHERRY CHEESECAKE

Chocolate graham crumb, toasted almonds, vanilla cheesecake, cherry jubilee 12

BASSET'S ICE CREAM

Two Scoops of Vanilla, Chocolate, Strawberry, Mint Chocolate Chip, or Butter Pecan 6

COFFEE/SPECIALTY SELECTIONS

COFFEE

Regular (French Roast) / Decaf 3.5

CAPPUCCINO

6

ESPRESSO

Single / Double / Americano 4 / 6 / 6

IRISH COFFEE

Irish Whiskey, Irish Cream, & House-Made Whipped Cream with a Crème de Menthe drizzle 10

HARNEY & SONS TEA 3.5

ENGLISH BREAKFAST

CEYLON (CF)

EARL GREY

POMEGRANATE OOLONG

JAPANESE SENCHA GREEN

DARJEELING BLACK

HOT CINNAMON SPICE

DRAGON PEARL JASMINE

PARIS

MINT VERBENA (CF)

CHAMOMILE (CF)

BLACK TETLEY (CF)

Consuming raw and under-cooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.