



DESSERTS

Enticing homemade desserts from our bakery.

Blueberry Apple Crisp

wild blueberries, Granny Smith apples, vanilla ice cream and whipped cream | 6.95

Maple Crème Brûlée

crème brûlée made with Vermont maple syrup and served with a lemon sugar cookie | 6.95

Chocolate Sin Cake

a rich flourless chocolate cake served with hot fudge sauce, berry coulis, strawberries and whipped cream | 6.95

Warm Butterscotch Bread Pudding

with vanilla sauce, caramel and whipped cream | 6.95

Sac de Bon Bon (for two)

our signature dessert; a chocolate “bag” filled with chocolate mousse served with fresh fruit garnish and dessert sauces | 11.95

Local Ice Cream and Sorbet

ask your server about our current selections | 4.95
add hot fudge and whipped cream | 1.75

Espresso

single shot 1.5 oz 3.00 | double shot 3 oz 4.25

Cappuccino

equal parts espresso, steamed milk and foam | 4.95

Café Latte

espresso with steamed milk | 4.95

Mocha Latte

espresso, chocolate syrup, steamed milk, drizzled with chocolate syrup on top | 4.95

Café Americano

double shot of espresso with an equal amount of added hot water, no milk | 4.25

Café au Lait

half regular brewed coffee and half steamed milk | 3.25

COFFEE & TEA

Coffee, regular & decaf | 2.25
assorted black, green & herbal tea | 2.25