



DESSERTS

Most of our desserts are baked to order, please allow 10 mins.

Double Chocolate Brownie (gluten-free) topped with
Milk chocolate ice cream, dark chocolate Ganache
& white chocolate crème anglaise \$10

**Local Peach Melba French Custard Pie served with
Blackberry ice cream** \$11

**Cheese Platter: Chef's selection of the world's finest
assortment of three** \$10
assortment of five \$16

**Cookies & Crème: Vanilla ice cream sandwiched
between fresh baked chocolate chip cookies** \$8
***Gluten-free Cookies & Crème \$9

Cookie Platter: A trio of fresh baked cookies \$7

House-made Trio of Ice cream & Sorbet \$12

See your server for flavors

*Let us do your baking; we make special occasion cakes, pies,
tarts and cobblers!*

Pastry Chef Jessica Winchell

We are now offering hand-packed pints of our premium ice cream & sorbet.