

DESSERT

YOU'RE NEVER TOO FULL

Spiced Caramel Apple Cake - 8

green apple sorbet, marcona almond, apple chutney

Tiramisu - 8

milk chocolate, hazelnuts, espresso

Turtle Cheesecake - 9

black cocoa, pulled toffee, white chocolate ice cream

S'mores Torte - 9

dark chocolate ganache, smoked pecans, toasted marshmallow

Cracker Jack Sundae - 8

salted caramel & buttered popcorn ice creams, fresh cream

Chocolate Chip Cookies - 4

baked daily, enjoy them here or to go

Jax 'Flying Fish' Blend Coffee by The Roasterie - 4

colombia, mexico, ethiopia

————— PASTRY CHEF **Kelly Conwell** —————

DESSERT WINE

- D'Arenberg "Sticky Chardonnay" - 8**
- Quinta de Monte Retondo Tawny Port - 8**
- '09 Chateau de Haire Sauternes - 10**
- Quinta Noval Tawny 10 year - 10**
- Rare Wine Co 'Charleston Sercial' Madiera - 11**
- Rare Wine Co 'Boston Bual' Madiera - 11**



AMARO/ FERNET/ LIQUEUR

- Big O Ginger Reserve - 17**
- Angostura Amaro - 7**
- Averna Amaro - 7**
- Lazzaroni Amaro - 7**
- Luxardo Amaro - 7**
- Montenegro Amaro - 7**
- Sibona Amaro - 6**
- Sibilia Amaro - 9**
- Cardamaro - 6**
- Fernet Branca - 7**
- Contratto Fernet - 9**
- Lazzaroni Fernet - 7**
- Luxardo Fernet - 7**
- Letherbee Fernet - 8**
- Chartreuse Green & Yellow - 11**
- Benedictine - 10**
- Absinthe Letherbee - 12**
- Amaretto Lazzaroni - 7**
- Grand Marnier - 9**
- Cocchi di Torino - 7**
- Suze - 6**
- Sambuca - 7**