



dessert

Yes, it's true... we are nearing the end of Summer. The pastry kitchen is excited to introduce Fall flavors to the menu. We are excited to begin working with new fruits, nuts & chocolates. Enjoy these 'End of Summer' desserts and watch the seasons change through our menu. (Save the hot chocolate for the last part of the meal!)

XO, Mindy & my amazing pastry team: Andrea, Kristi, Caitlin & Rosie ♥

sweets {\$13 EACH}

ode to the 'milk chocolate malted' chocolate buttermilk cake, milk chocolate Moloko stout mousse, malt ball candy bar
raspberries & peaches pistachio frangipane brioche bread pudding, roasted peaches, raspberry framboise cream
apples Andrea's apple strudel, brown butter streusel, sour cream ice cream, Seedling Farm cider, apple confit brûlée
blondie peanut butter & banana frozen mousse, beer nut poppycock, whiskey cream, "blonde" caramel
chocolate² dark & milk chocolate mint pot de crème, matcha mint hot chocolate, Fernet Menta oreo whoopie pie
tiramisu cheesecake coffee shortbread, whipped maple butterscotch, toffee
mindy's doughnuts caramel corn & hot fudge
(don't forget to grab some freshly baked cookies to-go!)

ice creams + sorbets

{3 FOR \$12}

triple vanilla
coffee cocoa nib
mint chip
sweet corn
salted caramel
buttermilk lemon curd
chocolate sorbet (*vegan*)
melon sherbet
plum vanilla sorbet
concord grape sorbet
apricot sorbet

milkshakes

{\$9 EACH}

vanilla
malted milk chocolate
stout & caramel
mint chip
peanut butter
malted coffee cocoa nib

reservations made for dessert only will be charged a \$15 per person minimum