

desserts

\$10



LOVERS' PLATE

champagne sorbet, chocolate inebriation, s'mores brownie, passionfruit macaron, salted chocolate mousse, tart noir, maple shortbread, caramel cheesecake.

..... \$26

CHOCOLATE

BROWNIE

fudge brownie • bailey's ice cream • salted caramel sauce
(vegan brownie available too!)

CHOCOLATE INEBRIATION

chocolate stout cake • bourbon chocolate • passionfruit puree

TART NOIR

dark chocolate • blackcurrant sauce • candied orange

SALTED CHOCOLATE MOUSSE

coffee spritz cookie • espresso crumble • raspberry

FLOURLESS NUT TART

toasted nuts • pecan pie filling • chocolate ganache

BLONDIE

white chocolate • pecan • vanilla bean ice cream

FRUIT

BLUEBERRY LEMON TRIFLE

blueberries • white cake • lemon mousse • white chocolate

RASPBERRY PUFF

mascarpone • raspberry • almonds

ICE CREAM

ICE CREAM FLIGHT

seasonal
selection
(choice of 4)

salted caramel • dark chocolate • cinnamon •
espresso • strawberry sorbet • vanilla • baileys •
goat cheese & blackberry swirl • raspberry sorbet •
vegan chocolate • green tea • pumpkin dulce de leche

BROWNIE ROYALE \$15

signature brownie • caramelized banana •
toasted nuts • vanilla, chocolate, & bailey's ice cream
(vegan option available too)

cheese boards

DO YOU FANCY SOMETHING RARE? PLEASE MIX & MATCH.

all boards include toast points, black pepper crackers, apricots, dried cherries, cinnamon-cocoa pepitas & toasted mixed nuts.

FANCY

3 or more - \$5 each
a la carte - \$7 each

GJETOST

norway • goat's milk • soft • caramel

BRIE

french • double cream • soft

PORT SALUT

french • semi soft • buttery

GRAFTON VILLAGE MAPLE SMOKED CHEDDAR

vermont • firm • smoky

RARE

3 or more - \$6.50 each
a la carte - \$9 each

IBERICO

spain • raw • nutty

SNOW WHITE GOAT CHEDDAR

wisconsin • firm • tangy

SARTORI BELLAVITANO ESPRESSO

wisconsin • crystalline • espresso rubbed

BLACK DIAMOND CHEDDAR

canada • firm • sharp

RED DRAGON

english • brown ale • sharp mustard

BRUSCHETTA

CREMINI MUSHROOM \$10
caramelized onion • french brie

SMOKED CHICKEN \$11
arugula pesto • roasted vegetables

POACHED PEAR \$11
sage goat cheese • balsamic reduction • spiced pepitas