

DESSERT

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- Tart Lime Pie 6
toasty meringue and citrus zest
- Chocolate Goo Cake 8
caramel corn, peanuts & coconut ice cream
- Butterscotch Mousse 8
salty pretzel bits & whip
- Pecan Pie 6
dark chocolate & bourbon ice cream
- House Made Ice Cream & Sorbet 8
streusel, flavors change often
- Local Cheeses 18
*selection of local cheeses
& seasonal accompaniments*

MAGIC BEANS COFFEE

- Coffee 3
- Espresso 4
- Cappuccino or Latte 5
- Cold Brew Shaker 5
cold brew coffee shaken with cream & sugar

ELMWOOD INN TEA 5

- 21c Blend
handpicked black teas
- Earl Grey Lavender
black tea, lavender & cornflower petals
- Wild Strawberry Green
green tea, papaya & strawberry pieces
- Cup of Serenity
rooibos, chamomile, lemon balm, anise
- Blueberry (caffeine-free)
blueberry, elderberry, raisin & apple

ONE LAST THING...

- Lockbox B&B 10
copper & kings brandy with bénédictine liqueur
- Brandon Alexander 12
v.s.o.p. brandy, añejo tequila, crème de cacao, cream, grated nutmeg
- Digestifs**
- Fernet Branca 9
- Nardini Amaro 10
- Tempus Fugit Gran Classico 11
- Bigallet China China Amaro 12

DESSERT WINE 2 ounces

- Port**
- Kopke Ruby Port 6
- Taylor Fladgate 10yr Tawny 9
- Taylor Fladgate 20yr Tawny 15
- Sherry**
- Lustau PX San Emilio 8
- Sauternes – Bordeaux, France**
- A. Moueix la Fleur Renaissance 2010 8
- Savagnin – Jura, France**
- Jacques Tissot Macvin de Jura Blanc 7

DESSERT WINE FOR ALL

- Sauternes – Bordeaux, FR 375mL**
- A. Moueix la Fleur Renaissance 2010 48
- Vidal Ice Wine – Niagara Estate, CAN 187mL**
- Jackson-Triggs 2013 60
- Late Harvest Zinfandel – Dry Creek, CA 375mL**
- Dashe Cellars 2013 60
- Vin Santo – Tuscany, Italy 375mL**
- Villa Calcinaia 2008 110