

DESSERT

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- Tart Lime Pie 6
toasty meringue and citrus zest
- Chocolate Goo Cake 8
caramel corn, peanuts & coconut ice cream
- Caramelized Custard Pie 6
gingersnap & cranberry
- Sweet Potato Donuts 8
caramel, sweet cream whip & toasted hazelnuts
- House Made Ice Cream & Sorbet 8
streusel, flavors change often
- Local Cheeses 18
selection of local cheeses & seasonal accompaniments

NATE'S 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
roibos, 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