

## DESSERT

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Olive Oil Cake 8

*winter citrus, ricotta & pistachio*

Chocolate Layer Cake 9

*peanuts, mallow & coke float sherbet*

Raspberry Panna Cotta 7

*sweet cream whip, passionfruit & granola*

Sweet Potato Donuts 8

*caramel, sweet cream whip & toasted hazelnuts*

Big Fancy Cup o' Hot Cocoa 5

*malt chocolate & salted caramel mallows  
add Four Roses Yellow Label 5*

House Made Ice Cream & Sorbet 8

*streusel, flavors change often*

Local Cheeses 18

*selection of local cheeses  
& seasonal accompaniments*

### NATE'S COFFEE

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Coffee 3

Espresso 4

Cappuccino or Latte 5

Cold Brew Shaker 5

*cold brew coffee shaken with cream & sugar*

### ELMWOOD INN TEA 5

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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...

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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

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#### 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

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#### 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