

DESSERT

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Almond Tart 8
preserved peaches & grilled corn ice cream

PB&B Cake 8
*bruleed banana, rum caramel, honey crunch,
toasted peanuts & sweet cream whip*

Cookies 'N Cream Panna Cotta 8
*malted milk, chocolate cookie crumble, cocoa
nib & sweet cream whip*

Fried Lemon Ricotta Donuts 8
*wild berry preserves & lots of powdered
sugar*

House Made Ice Cream & Sorbet 6
saltine crack crumble, flavors change often

Local Cheeses 18
with 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
hand-picked 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

ONE LAST THING...

Lockbox B&B 10
*copper & kings brandy with benedictine
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

DESSERT WINE 2 ounces

Port
Dashe Cellars Late Harvest 10
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
A. Moueix la Fleur Renaissance 2010 48

Vidal Ice Wine – Niagara Estate
Jackson-Triggs 2013 60

Late Harvest Zinfandel – Dry Creek
Dashe Cellars 2013 60

Vin Santo – Tuscany, Italy
Villa Calcinaia 2008 110

*all bottles 375mL