

DESSERT

SWEETS

Funfetti Donuts 8

powdered sugar & lemon frosting

Skillet Cookie 8

chocolate chips & ice cream a la mode

Butterscotch Pudding 8

*tahini chocolate, candied macadamia nuts
& sweet cream whip*

Spring Chocolate Torte 8

*malted milk mousse, cacao nibs &
strawberry ice cream*

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...

Port

Kopke Ruby Port 6

Taylor Fladgate 10yr Tawny 9

Taylor Fladgate 20yr Tawny 15

Dashe Cellars Late Harvest 10

or 60 for the bottle

Sherry

Lustau PX San Emilio 8

Sauternes – Bordeaux, France

Savagnin – Jura, France

Jacques Tissot Macvin de Jura Blanc 7

A. Moueix la Fleur Renaissance 2016 8

or 48 for the bottle

Lockbox B&B 10

*copper & kings brandy with b nedictine
liqueur*

Jiminy Cricket 10

cr me de cacao, branca menta, cream

Digestifs

Fernet Branca 9

Nardini Amaro 10

Tempus Fugit Gran Classico 11

EXECUTIVE CHEF CODY DEROSSETT & CULINARY TEAM

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