



## DESSERTS

*Enticing homemade desserts from our bakery.*

### **Sac de Bon Bon (for two)**

our signature dessert; a chocolate “bag” filled with chocolate mousse served with fresh fruit garnish and dessert sauces | 14.00 **GFA**

### **Apple Blueberry Crumb Pie**

wild blueberries, Granny Smith apples and crumb topping pie served with whipped cream | 7.00

### **Chocolate Decadence**

a rich flourless chocolate torte served with hot fudge sauce, berry coulis and whipped cream | 7.00 **GFA**

### **Maple Crème Brûlée**

crème brûlée made with local maple syrup | 7.00 **GFA**

### **Cheese Cake**

ask your server for today’s homemade cheese cake creation | 7.00

### **Vermont Made Ice Cream**

ask your server about our current selection of Island Ice Cream | 5.00 **GFA**  
add hot fudge and whipped cream | 2.00

**GFA - Gluten-free preparation available, please specify.**



### **Espresso**

single shot 1.5 oz 3.00 | double shot 3 oz 4.25

### **Cappuccino**

equal parts espresso, steamed milk and foam | 4.95

### **Café Latte**

espresso with steamed milk | 4.95

### **Mocha Latte**

espresso, chocolate syrup, steamed milk, drizzled  
with chocolate syrup on top | 4.95

### **Café Americano**

double shot of espresso with an equal amount  
of added hot water, no milk | 4.25

### **Café au Lait**

half regular brewed coffee and half steamed milk | 3.25

## **COFFEE & TEA**

Coffee, regular & decaf | 2.75  
assorted black, green & herbal tea | 2.25