



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 | 14.95 **GFA**

Apple Blueberry Crumb Pie

wild blueberries, Granny Smith apples and crumb topping pie served with whipped cream | 7.95

Strawberry Rhubarb Crisp

strawberries, rhubarb, crumb topping served with vanilla ice cream | 7.95

Chocolate Decadence

a rich flourless chocolate torte served with hot fudge sauce, berry coulis and whipped cream | 7.95 **GFA**

Maple Crème Brûlée

crème brûlée made with local maple syrup | 7.95 **GFA**

Cheese Cake

ask your server for today’s homemade cheese cake creation | 7.95

Vermont Made Ice Cream

ask your server about our current selection of Island Ice Cream | 6.00 **GFA**
add hot fudge and whipped cream | 2.50

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