



DESSERTS

★ LARGE ENOUGH TO SHARE. ★
DELICIOUS ENOUGH NOT TO.

BLACK CHERRY FOREST CAKE \$7

Graeter's black cherry ice cream, chocolate mousse cake, Kirschwasser cherry compote, chocolate ganache

APPLE ALMOND BREAD PUDDING \$7

Granny Smith apples, brown sugar almonds, toffee crusted vanilla ice cream, caramel sauce, white chocolate sauce, whipped cream



BLUEBERRY COBBLER \$7

Vanilla ice cream and candied lemon

CARAMEL STREUSEL CAKE \$7

Pound cake filled with caramel sauce and topped with cinnamon-brown sugar streusel. Served with crème anglaise and Graeter's caramel ice cream

CHOCOLATE STOUT CHEESECAKE \$7

Chocolate Cheesecake with Irish stout brownie crust, white chocolate sauce, whiskey sauce, whipped cream

S'MORES \$7

Chocolate lava cake, burnt homemade marshmallow, graham cracker tuile

CREME BRULEE \$7

Please ask your server for the Creme Brulee flavor of the day!

GRAETER'S ICE CREAM TRIO \$7

Black raspberry chip, caramel, and mint chocolate chip

House desserts are created and prepared by
Pastry Chef Kayla Distler

