

SEASONAL FRUIT CRISP

the season's finest ingredients...baked to perfection
with an oatmeal crumb topping.
served with vanilla ice cream and fresh whipped cream 6.99
ask your server for today's selection...

HOT CHOCOLATE CHEESECAKE,

Alex's winter favorite...creamy cheesecake baked in a chocolate cookie
crust...finished with fudge sauce and house-made marshmallows 7.50

MOLTEN CHOCOLATE CAKE *

a rich chocolate cake with a gooey molten center,
served with vanilla ice cream and caramel and fudge sauces 6.75

VANILLA BEAN CRÈME BRÛLÉE *

the classic sugar crusted custard, finished with fresh whipped
cream and a sugar crusted gingersnap cookie 6.50

BUTTERSCOTCH BREAD PUDDING

made with house baked brioche bread and layered with sweet
butterscotch...served warm with vanilla ice cream 6.25

CHOCOLATE HAZELNUT MOUSSE CUP *

served with fresh whipped cream and candied hazelnuts 4.75

THE COLOSSAL APPLE PIE ICE CREAM SUNDAE

this 7 scoop masterpiece is loaded full of apple-caramel ice cream, apples, toasted
walnuts, and house made cinnamon sugar pie crust pieces...
finished with fresh whipped cream and caramel sauce 11.99
available as a single order 6.99

BISCOTTI

hand crafted biscotti, the perfect complement to your coffee
ask your server about our current selection 2.50

ICE CREAM *

your choice of vanilla, chocolate, and mint chocolate chip 4.95
ask your server about our specialty sorbet and ice cream flavors 5.50

*indicates a gluten free dessert

Pastry Chef Alex Crabe

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