

Dessert Menu

Ricotta Beignettes

Cinnamon-Sugar, Honey Drizzle, Chicory Cream

\$10

Florida Key Lime Pie

Graham Cracker Crust - Toasted Meringue - Raspberry Coulis

\$8

Brazos River Bottom Pecan Pie

Bourbon Infused Custard - Native Pecans

\$8 a la mode \$10

Rustic Apple Black Iron Pie For 2

Apple & Cognac Filling - Cinnamon Ice Cream

Allow 15-20 minutes for baking time.

\$14

Dark Chocolate Pot Du Crème

Espresso Bean - Almond - Cocoa - Crème Fraiche

\$10

‘Bananas Foster’

Banana Ice Cream - Banana Bread Pudding - Rum-Butterscotch - Salted Pecans

\$8

Ice Creams/Sorbets/Gelatos \$3/scoop

•Vanilla •Cinnamon •Caramelized Banana / •Mango •Strawberry-Basil / •Double Dark Chocolate

Julius Meinl Coffee

Regular & Decaf Drip \$5.00

Espresso

Single Shot \$4.00

Double Shot \$6.00

Latte \$7.00

Cappuccino \$7.00

Teas from Harney and Sons | \$4.50

Earl Grey · Decaf Ceylon · Sencha Green

Dessert Wine

Roumieu-Lacoste Sauternes, France 2019 \$15

Ramos Pinto 10yr Tawny Port \$12

Hot and Boozy \$13

Irish Coffee

Jameson, Baileys, Coffee

Hot Toddy

Whiskey, Honey, Lemon