

SWEETS

Strawberry-Almond Struesel, Cream Cheese Icing 6.

Crème Brûlée of the day 6.⁹⁵ *gf*

SOUTHERN BAKED *pie company* Warm Caramel Pecan Pie 7. a la mode 8.

New York Style Cheesecake *chef's topping of the day* 5.⁹⁵

Classic Chocolate Bread Pudding *two caramels & vanilla ice cream* 6.⁷⁵

Assorted Ice Creams & Fruit Sorbet 5.⁷⁵ *gf*

Artisan Cheese Plate 13.⁵⁰

Cypress Grove Purple Haze / **Goat** / **Soft** / Arcata, California

Jean Perrine "Joy de Scey" / **Cow** / **Semi-firm** / Franche-Comte, France

Sweet Grass "Thomasville Tomme" / **Cow** / (**Raw**) **Semi-Firm** / Thomasville, Georgia

Cheeseland Ewephoria / **Sheep** / **Firm** / Holland

All four cheeses served with sliced baguette, fruit compote, honey, fresh fruit

LIQUID DESSERTS

Soho Coffee Amaretto, Godiva Chocolate & Bailey's 8.⁷⁵

Vinings Coffee Frangelico, Grand Marnier, & Tia Maria 8.⁷⁵

Irish Coffee Jameson Irish Whiskey, Whipped Cream, Crème de Menthe 8.⁷⁵

Italian Coffee Amaretto & Brandy 8.⁷⁵

Keokee Coffee Brandy, Kaluha, Dark Cocoa 8.⁷⁵

Godiva Chocolate Martini Godiva Dark Chocolate Liqueur, Absolut Vanilla, Bailey's 10.⁷⁵

Espresso Martini Absolut Vanilla, Kahlua, Baileys, Espresso, Cream 10.⁷⁵

COFFEE

Coffee 2.⁷⁵ Cappuccino 4.²⁵

Espresso 3.⁰⁰ Café Au Lait 4.²⁵

Double Espresso 4.⁰⁰ Café Latte 4.²⁵

Mocciato 3.⁰⁰ Café Mocha 4.²⁵

We proudly serve LaVazza Espresso & Lakehouse Coffee

MIGHTY LEAF TEAS

2.⁹⁵

Earl Grey Organic black tea, twist of citrusy organic bergamot

Orange Dulce black tea, notes of orange, vanilla and jasmine blossoms

Organic Darjeeling floral, sweet and lingering finish

Marrakesh Mint green tea blended with refreshing Moroccan mint

Ginger Twist lemongrass, tropical fruits, mint, touch of ginger & ginseng

Organic Breakfast wide-awake blend of premium India black tea leaves

Chamomile Citrus Egyptian Chamomile flowers and subtle citrus fruit

Organic Hojicha bancha tea, slow roasted green tea, rich, nutty brew

DESSERT