

SWEETS

- Granny Smith Apple Crisp, Pecan Crumble, Vanilla Ice Cream 6.50
- Crème Brûlée of the day 6.95 *gf*
- 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 12.50

Carr Valley Snow White Goat / **Goat** / **Semi-Soft** / La Valle, WI
Cheeseland Ewephoria / **Sheep** / **Semi-Firm** / Holland
Beecher's Smoked Flagship Reserve / **Cow** / **Semi-Firm** / Seattle, WA
San Joaquin Gold / **Cow** / **Firm** / Arcata, CA

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

LIQUID DESSERTS \$8.75

- Soho Coffee *Amaretto, Godiva Chocolate & Bailey's*
- Vinings Coffee *Frangelico, Grand Marnier, & Tia Maria*
- Irish Coffee *Jameson Irish Whiskey, Whipped Cream, Crème de Menthe*
- Italian Coffee *Amaretto & Brandy*
- Keokee Coffee *Brandy, Kaluha, Dark Cocoa*
- Godiva Chocolate Martini *Godiva Dark Chocolate Liqueur, Absolut Vanilla, Bailey's*
- Espresso Martini *Absolut Vanilla, Kahlua, Baileys, Espresso, Cream*

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