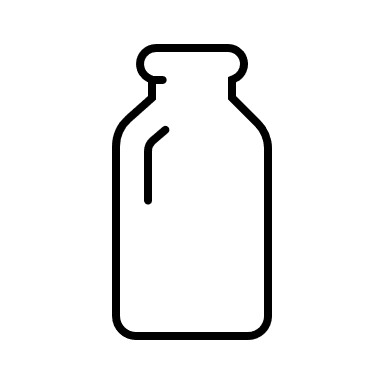
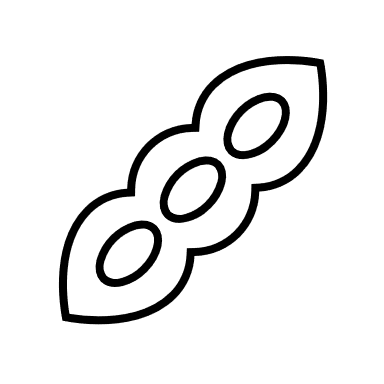
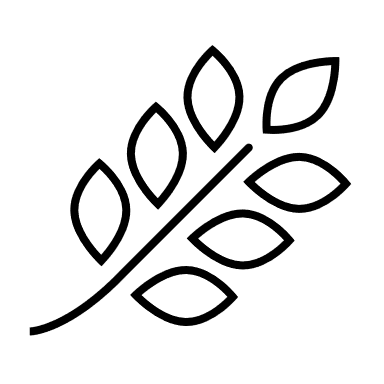
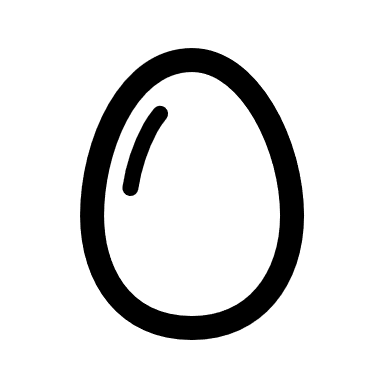
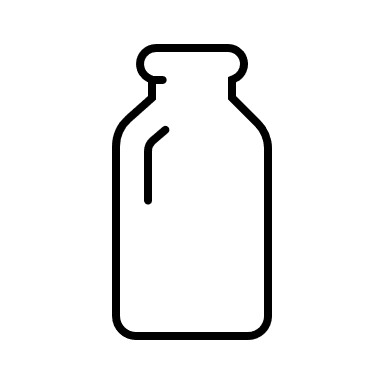
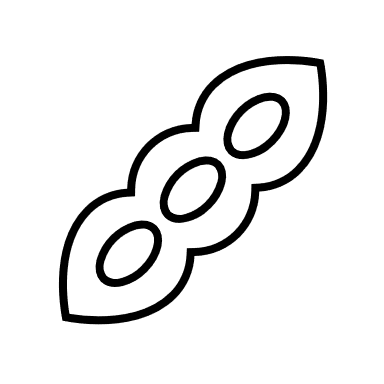
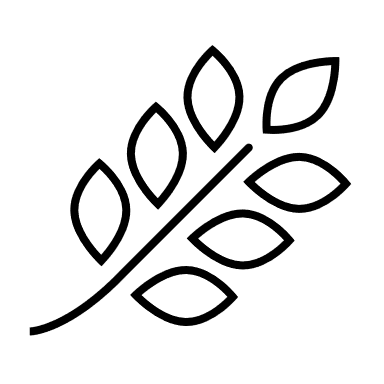
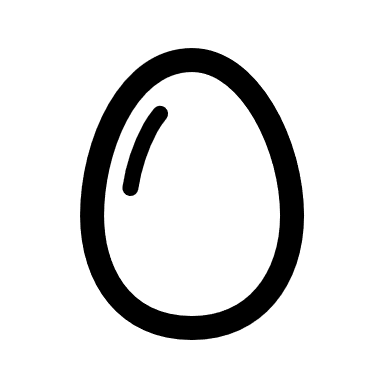
*Desserts*

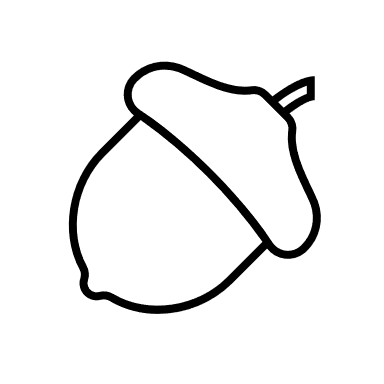
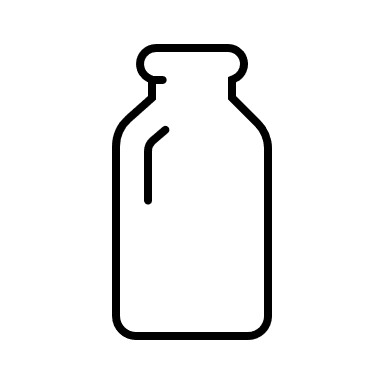
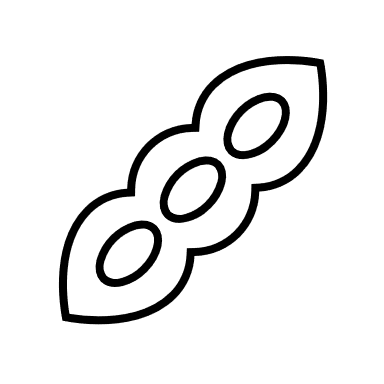
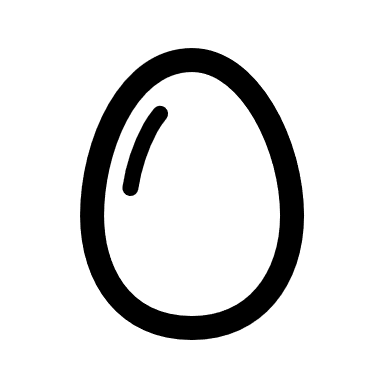
*$8.50*

Ultimate Chocolate Guinness Cake **

The Inn’s signature chocolate cake enhanced with Guinness beer, layered with rich chocolate fudge icing, whipped cream & served over salted caramel sauce.

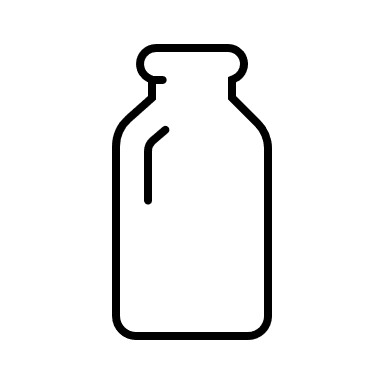
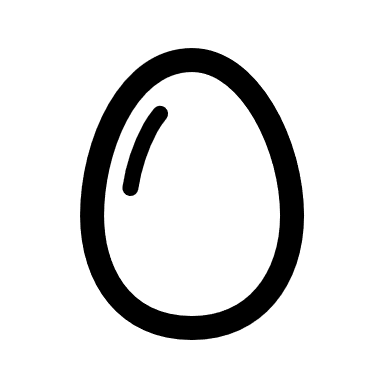
Frozen S’mores Torte **

Graham cracker cake topped with milk chocolate mousse, chocolate ganache and toasted marshmallow meringue with s’mores streusel over chocolate sauce

Toasted Almond Ice Cream Cake **

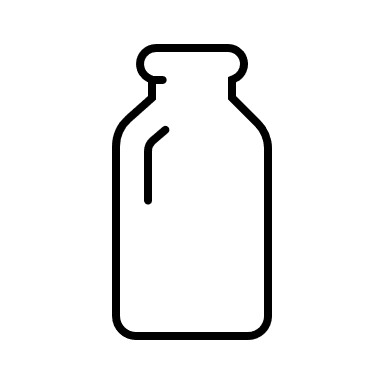
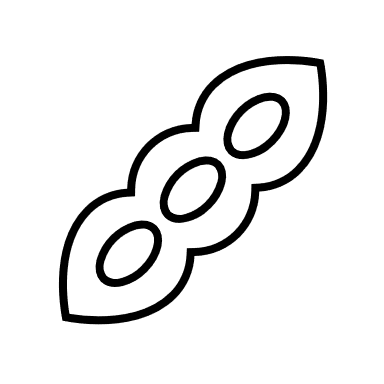
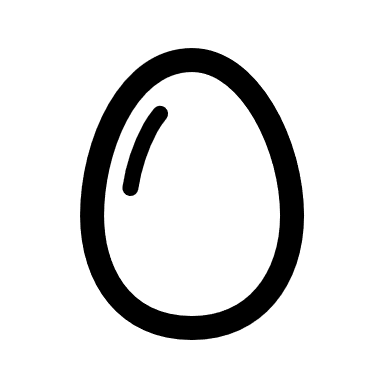
Layers of almond cake and vanilla and toasted almond ice creams coated in toasted almond crumble and served with salted caramel sauce

and salted almonds GF

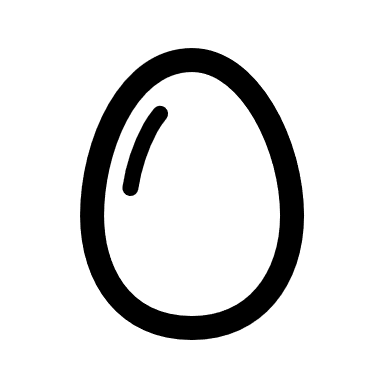
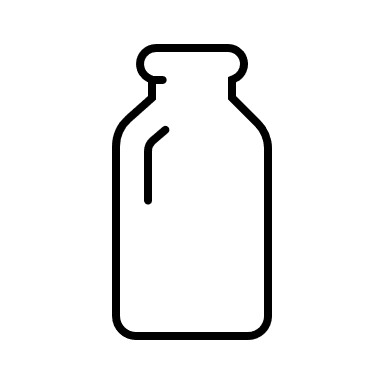
Coconut Crème Brulee **

Creamy coconut milk infused custard with a caramelized sugar crust

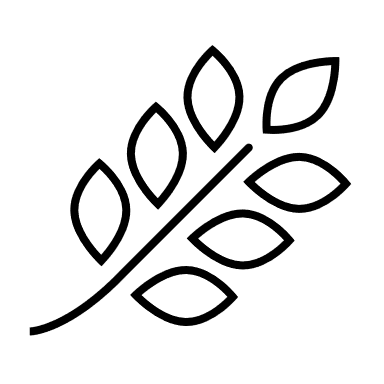
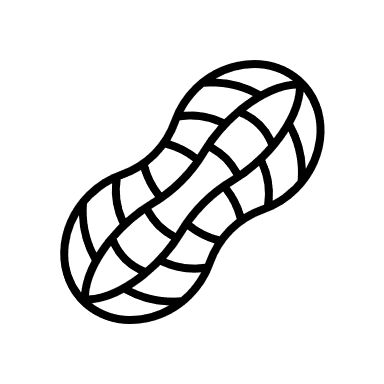
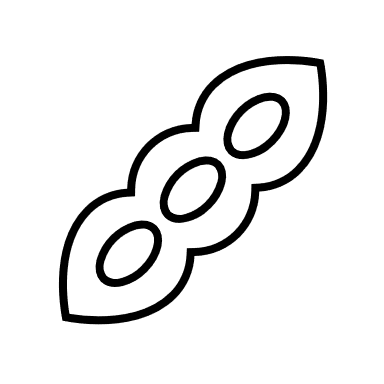
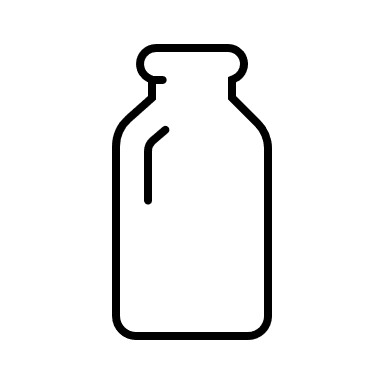
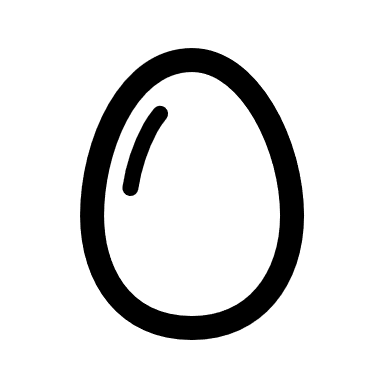
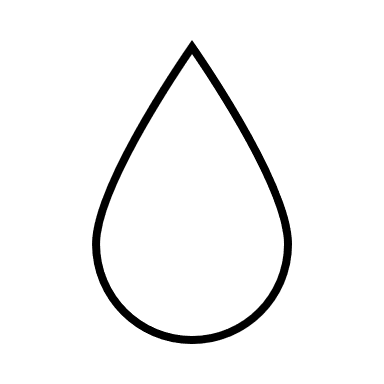
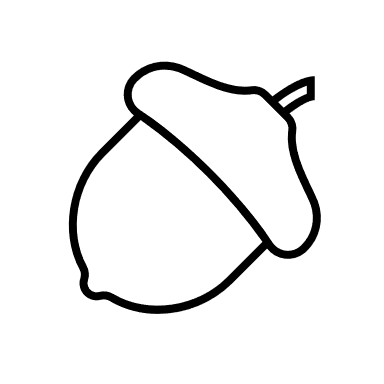
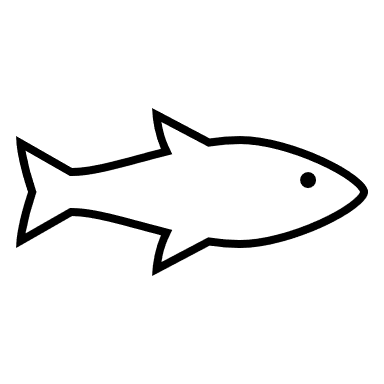
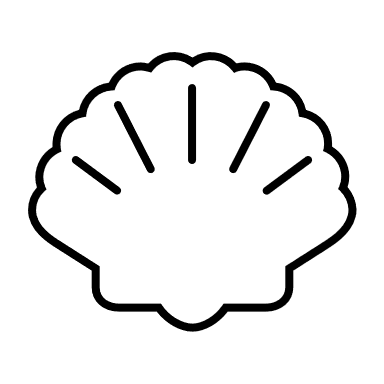
and key lime coconut cookies GF

Summer Berry Cheesecake Pie **

Classic vanilla cheesecake swirled with a compote of blueberries, raspberries and strawberries in a graham cracker crust over stewed blackberries GF

Assorted Ice Cream ** and Sorbet

1-Scoop $2.50 2- Scoops $5.00

*contains gluten* contains peanuts *contains Soycontains milkcontains egg  contains sesame  contains tree nuts contains fish  contains shellfish*