***Desserts***

***$8.50***

**Ultimate Chocolate Coffee Stout Cake**

The Inn’s signature chocolate cake enhanced with

Little Red Barn Brewers Coffee Press Porter,

layered with rich Espresso chocolate fudge icing, pecan praline

served over salted caramel and finished with Chantilly cream.

**Warm S’mores Dip**

This gooey s’mores dip is full of melted milk chocolate and house made marshmallows, all oven baked to toasted perfection, served with graham crackers, fruit and cookies for dipping.

**Apple Cranberry Upside Down Cake**

Tart cranberries, cinnamon spiced apples, and candied ginger baked together over a light brown sugar cake, served warm with molasses caramel, brown sugar oat crumb and vanilla ice cream. GF

**Winter Chai Spice Cake**

Layers of moist cake enhanced with cardamom, ginger, nutmeg, cloves, and cinnamon, brown butter cream cheese icing,

brown sugar crumb, over molasses caramel, finished with Chantilly cream.

**Vanilla Bean Bourbon Crème Brulée**

Tahitian vanilla bean and oak aged Bourbon infuse their flavors into this classic custard with crunchy caramelized top, paired with brown butter almond toffee shortbread cookies. GF

**Assorted Ice Cream and Sorbet**

1-Scoop **$2.50** 2- Scoops **$5.00**

**Espresso $4.50 Cappuccino $5**