***Desserts***

***$8.50***

**Ultimate Chocolate Guinness Cake**

The Inn’s signature chocolate cake enhanced with Guinness beer,

layered with rich chocolate fudge icing,

served over vanilla bean Crème Anglaise sauce.

**Pumpkin Cheesecake**

Layers of creamy pumpkin spice cheesecake, pumpkin pie, mascarpone mousse, ginger snap cookie crust, pepita brittle,

Vanilla bean Crème Anglaise and chocolate sauce. GF

**Chocolate Croissant Bread Pudding**

Vanilla and nutmeg infused custard baked over toasted croissants and chocolate chunks, served warm with vanilla ice cream,

shaved chocolate and whiskey caramel.

**Maple Blondie Sundae**

Warm gooey maple cinnamon butter cake served warm

with cinnamon brown sugar ice cream,

browned butter crumb and maple whiskey caramel.

**Apple Crisp**

A blend of tart and sweet apples baked with cinnamon sugar,

crunchy brown sugar oat topping, served warm with vanilla ice cream

and whiskey caramel drizzle. GF

**Assorted Ice Cream and Sorbet**

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

**Espresso $4.50 Cappuccino $4.50**