

Desserts

\$8.50

Chocolate Guinness Cake Roulade

The Inn's signature chocolate Guinness cake swirled with rich chocolate fudge icing, accompanied by whipped cream, chocolate shavings and salted butterscotch sauce

(Contains: Gluten, Soy, Egg, Milk)

Pumpkin Fried Ice Cream

Rich pumpkin ice cream with a spiced crunchy coating, drizzled with salted butterscotch and served with whipped cream

*and cranberry pepita bark **GF***

(Contains: Milk, Eggs, Soy)

Cheesecake Crème Brulee

*Creamy cheesecake custard with a crisp sugar topping, served with cinnamon graham biscotti and fresh sliced strawberries **GF***

(Contains: Milk, Eggs)

Caramel Apple Cookie Sundae

Warm cookie loaded with apple and gooey caramel bits, topped with French vanilla ice cream, cinnamon apple crunch and caramel sauce

(Contains: Wheat, Soy, Eggs, Milk)

Hazelnut Mocha Ice Cream Sandwich

House made espresso chip ice cream sandwiched between fudgy hazelnut brownies, partially dipped in dark chocolate and studded with

*toasted hazelnut bits over caramel sauce **GF***

(Contains: Tree nuts, Peanuts, Milk, Eggs, Soy)

Assorted Ice Cream and Sorbet (ask server about allergens)

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

Espresso \$4.50

Cappuccino \$5