



PASTRY INDEX

LIMONCELLO CHEESECAKE—11

rhubarb compote, candied pistachios

LOCAL BERRY SHORTCAKE—11

angel food cake, mascarpone cream, fresh basil, balsamic

CHOCOLATE GOOEY CAKE—11

baked to order (allow 15 min) raspberry sherbet, almond nougatine **G**

PEACHES AND CREAM BOMBOLONI—10

lemon scented donuts, vanilla pastry cream, peach butter

LIME IN THE COCONUT—11

coconut tres leches, grilled pineapple, lime curd, toasted meringue

CRACKER JACK SUNDAE—11

blondie, caramel corn and peanuts, popcorn ice cream, salted caramel

TIRAMISU—10

lady finger sponge, marsala cream, espresso anglaise

THE BRICK—28

dark chocolate brownie, marshmallow, butterfinger ganache, peanut butter mousse, golden caramel

**serves 1-10 depending on ambition*

THREE COURSE DESSERT SAMPLER—27

choose 3 our delicious desserts to share with your table...or keep them all to yourself!

**The Brick NOT included*

DRINKS

ROSE AND THORN ROYAL—12

Fernet, Frangelico, Brown Sugar Bourbon, Ancho Reyes, coffee, whipping cream, all spice

COCOA VALENCIA—8

Boragetti, Irish crème, Grand Marnier, chocolate liqueur, whipped cream, chocolate shavings

NOSE WARMER—7

Brown Sugar Bourbon, mulling spices, hot water (Rose and Thorn's version on a hot toddy)

COFFEE NUDGE—9

Bicerin Italian Chocolate Liqueur, coffee liqueur, Metaxas Brandy, coffee, whipped cream, chocolate shavings

MADEIRA—14

Rare Wine Co. Boston Baul

COFFEE & TEA

DRIP COFFEE—3

LARGE FRENCH PRESS—12

ESPRESSO—4

CAPPUCCINO—5

LATTE—5

HOT TEA—5

**ask your server about today's selection*

G—GLUTEN FREE
V—VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server to any food sensitivities or allergies, comprehensive allergy menu available upon request. While we make every effort to accommodate dietary needs, we cannot guarantee zero risk of cross contamination due to shared surfaces and equipment.