

## **French Press Coffee**

Sumatra

Ethiopian Ignatieff

Kenya AA Gatina

Guatemala Antigua Pea berry

<u>Decaffeinated Teas</u> Peppermint

**Chamomile Flowers** 

**Ginger-Lemon** 

**Roobios** African Red

<u>Specialty Teas</u> Earl Grey

Imperial Green

English Breakfast

Chai

# <u>Desserts</u>

Drenched Ice Cream ~13 Chocolate or Vanilla Ice Cream (Two Scoops) Your choice of: Baileys, Kahlua, Rum

> Flourless Fudge Cake ~11 Topped with House Made Whipped Cream & Fresh Fruit.



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> Flourless Fudge Cake ~11 Topped with House Made Whipped Cream & Fresh Fruit.

Cherry Cheese Cake ~11 Dusted Powdered Sugar.

#### Cardamom Crème Brûlée ~11

Cardamom Custard.

#### **Rustic Seasonal Tart** ~11

Slices of Seasonal Fruit Baked, A Scoop of Ice Cream.

#### Vanilla Poached Pear & Orange Savarin ~11

Vanilla Ice Cream, Candied Almonds, Grand Marnier Orange Syrup. Whipped Cream & Fresh Berries. Cherry Cheese Cake ~11 Dusted Powdered Sugar.

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