

DESSERTS \$9

SEASONAL FRUIT COBBLER A LA MODE

WARM BREAD PUDDING

Sweet Bourbon Toffee Sauce, Whipped Cream

**MAPLE CRÈME BRULEE
WITH PISTACHIO ICE CREAM**

PECAN PIE A LA MODE

*Deep Dish Pie Filled with Pecan Halves
and the Best Southern Filling*

SEA SALT CARAMEL CHEESECAKE

Anglaise Sauce

MOLTEN CHOCOLATE LAVA CAKE

Fresh Raspberries, Whipped Cream

ARTISINAL CHEESE SELECTION \$15

BELLE - TOILE

Triple Cream Soft Cheese

FOURME D'AMBERT

French Creamy Cave Aged Blue Cheese

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Served With Rustic Bread, Cornichon,
Apricot Preserve, Candied Pecans

COFFEE & TEA SELECTIONS

HOT

COLD

<i>Coffee</i>	\$3	<i>Iced Coffee</i>	\$3
<i>Café Latte</i>	\$4.5	<i>Iced Latte</i>	\$4.5
<i>Café Mocha</i>	\$5	<i>Iced Mocha</i>	\$5
<i>Cappuccino</i>	\$4.5	<i>Lipton Iced Tea</i>	\$2.5
<i>Espresso</i>	\$3.5		
<i>Hot Chocolate</i>	\$3		
<i>Assorted Herbal Teas</i>	\$2.5		

AFTER DINNER DRINKS

SINGLE MALT

SCOTCH WHISKEY \$12

<i>Glenlivet</i>	12 yrs	
<i>Glenfiddich</i>	12 yrs	
<i>McCallan</i>	12 yrs	
<i>Cragganmore</i>	12 yrs	
<i>Lagavulin</i>	12 yrs	
<i>Glenmorangie</i>	10 yrs	
<i>Laphroaig</i>	10 yrs	
<i>Oban</i>	14 yrs	\$14

COGNACS

<i>Hennessy</i>	VS	\$12
<i>Martell</i>	VS	\$12
<i>Remy Martin</i>	VSOP	\$13
<i>Courvoisier</i>	VSOP	\$13
<i>Larressingle</i>	Armagnac	\$14

PORTS & SHERRY

<i>Taylor Fladgate</i>	10 yrs	\$10
<i>Taylor Fladgate</i>	20 yrs	\$12
<i>2008 Fonseca</i>		\$10
<i>Sandeman</i>		\$10
<i>Dry Sack</i>		\$10
<i>Harveys Bristol Cream</i>		\$10
<i>Calvados Busnel</i>		\$10

CORDIALS/ APERITIFS

<i>Amaretto Disaronno</i>	\$11
<i>Pernod Ricard</i>	\$9
<i>Baileys Irish Cream</i>	\$10
<i>Lillet Blanc</i>	\$9
<i>Fernet</i>	\$10
<i>Sambuca Romana</i>	\$10
<i>Amaro Montenegro</i>	\$10
<i>Campari</i>	\$8
<i>Doubonnet Rouge</i>	\$8