



DESSERT MENU

apple crumble

D

Local apples with cinnamon and nutmeg topped with crispy oats served with vanilla ice cream and caramel sauce | **13**

Nova Scotia blueberry pie

D

wild, unsprayed Nova Scotia blueberries in a house-made buttery pastry crust | **13** | **add vanilla ice cream 2.5** |

chocolate tofu pie

GF|VO|DFO|N

our signature dish - non-dairy chocolate, *Acadiana Soy* silken tofu with an almond, walnut crust & whipped cream | **13.25**

cheesecake

GF|D|N

no bake cheesecake with a chocolate cookie crust, salted caramel sauce & almond brittle | **12.50**

ice cream sundae

GF|D

vanilla **or** chocolate ice cream topped with whipped cream & house-made salted caramel **or** chocolate sauce | **9.75**

maple cinnamon crème brûlée

GFO|D

maple cinnamon infused custard, caramelized sugar, served with a maple ginger cookie & whipped cream | **12.50**

flourless chocolate brownie

GF|D

flourless brownie topped with an chocolate mousse & whipped cream | **13**

NIGHTCAPS

maple cream coffee

1.5 oz

Cabot Trail maple rum cream, *Laughing Whale* coffee, cane sugar rim & whipped cream | **13**

Irish coffee

1.5 oz

Jameson Irish whiskey, *Laughing Whale* coffee, cane sugar rim & whipped cream | **13**

blueberry tea

1.5 oz

Grand Marnier, Disaronno, *Just Us* Earl Grey Tea | **13**

Monte Cristo

1.5 oz

Grand Marnier, Kahlua, *Laughing Whale* coffee, cane sugar rim & whipped cream | **13**

hot toddy

1.0 oz

Crown Royal, honey simple syrup, lemon | **12**