

desserts

MOLTEN CHOCOLATE TRUFFLE BEIGNETS 10
Sugar Dusted

VANILLA CREME BRULEE 11 GF
Vanilla Bean, Sugar Crust, Apple Cider Doughnut

PUMPKIN CHEESECAKE 12
White Chocolate Cheesecake, Pumpkin Cheesecake Swirl, Whipped Cream, Candied Walnuts

KEY LIME PIE 10
Raspberry Sauce, Toasted Coconut

MAPLE PECAN GALETTE 11
Maple Pecan Pie Filling, Vanilla Ice Cream

CHOCOLATE PB BLISS 10
*Brownie Batter & Peanut Butter
Blondie, Salted Caramel Mousse,
Chocolate Chip Cookie, Caramel
Sauce Drizzle*

ESPRESSO CAKE 11
*Angel Food Cake, Coffee Syrup,
Mascarpone Mousse, Coffee Crèmeaux,
Espresso Shortbread Cookie*

GRASSROOTS ICE CREAM 7
Granby, CT

COLD FUSION SORBET 7
Walpole, MA Selections change daily

Executive Pastry Chef: Asela Roberts

harney & sons teas :3.50

ORGANIC ENGLISH BREAKFAST
Chinese Black Tea from Keemun

HOT CINNAMON SPICE
*Black Tea, 3 Types of Cinnamon Clove
Orange Peel*

EARL GREY SUPREME
*Four Black Teas, Silvertips,
Oil of Bergamot*

POMEGRANATE OOLONG
Ti Quan Yin Oolong

DRAGON PEARL JASMINE
*Light Colored Brew is Full of
Floral & Sweet*

JAPANESE SENCHA
*Green Tea, Light,
Unique & Uncommon Aavor*

MINT VERBENA
*Peppermint & Lemon Verbena,
Naturally Caffeine-Free*

CHAMOMILE
*Egyptian Chamomile Flowers,
Naturally Caffeine-Free*

coffee & espresso

SUMATRA BARONET COFFEE 3.50
Regular or Decaf

LAVAZZA ESPRESSO 4.50
Regular or Decaf

DOUBLE ESPRESSO 5.50

MACCHIATO 4.50
Espresso with a Dollop of Froth

CAPPUCCINO 5.50
*Espresso & Steamed Milk
Topped with Froth*

LATTE 5.50
Espresso with Frothed Milk

dessert cocktail

MAX'S ESPRESSO MARTINI
*Three Olives Triple Espresso Vodka,
Kahlua, Tuaca, Fresh Brewed Espresso*