

desserts

MOLTEN CHOCOLATE TRUFFLE BEIGNETS 10

Sugar Dusted

VANILLA CRÈME BRÛLÉE 11 GF

*Vanilla Bean, Sugar Crust,
Chocolate Cranberry Orange Biscotti*

RED VELVET CAKE 12

*Chocolate Cookie Crust,
Vanilla Cheesecake, Whipped Cream*

KEY LIME PIE 10

Raspberry Sauce, Toasted Coconut

APPLE GALETTE 11

*Bourbon Soaked Raisins, Snickerdoodle Crumb,
Vanilla Ice Cream, Warm Bourbon Sauce*

SEASONAL FRUIT & CREAM 11

*Orange, Pomegranate, Kiwi, Vanilla Mousse
Citrus Crème Anglaise, Lemon Macaron Cookie*

CHOCOLATE BREAD PUDDING 10

*Chocolate Cake, Cherries, Chocolate Custard,
Vanilla Ice Cream, Raspberry Sauce*

GELATO FESTIVAL ICE CREAM 7

COLD FUSION SORBET 7

Walpole, MA Selections change daily

Executive Pastry Chef: Asela Roberts

harney & sons teas 3⁵⁰

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 flavor*

MINT VERBENA

*Peppermint & Lemon Verbena,
Naturally Caffeine-Free*

CHAMOMILE

*Egyptian Chamomile Flowers,
Naturally Caffeine-Free*

coffee & espresso

SUMATRA BARONET COFFEE 3⁵⁰

Regular or Decaf

LAVAZZA ESPRESSO 4⁵⁰

Regular or Decaf

DOUBLE ESPRESSO 5⁵⁰

MACCHIATO 4⁵⁰

Espresso with a Dollop of Froth

CAPPUCCINO 5⁵⁰

*Espresso & Steamed Milk
Topped with Froth*

LATTE 5⁵⁰

Espresso with Frothed Milk

dessert cocktail

MAX'S ESPRESSO MARTINI

*Three Olives Triple Espresso Vodka,
Kahlua, Tuaca, Fresh Brewed Espresso*

Litchfield Distillery Tasting Flight 28

*Featuring three selections from one of
Connecticut's Leading Distillers*

- Batches Bourbon
- Double Barrel Bourbon 5 year
- Founder's Reserve 6 year Bourbon