

desserts

MOLTEN CHOCOLATE TRUFFLE BEIGNETS 10

Sugar Dusted

VANILLA CREME BRULEE 11 GF

Vanilla Bean, Sugar Crust, Chai Oatmeal Cookie

CHOCOLATE CHEESECAKE 12

*Brownie Crust, White Chocolate Mousse,
Chocolate Glazed Potato Chips*

STRAWBERRY RHUBARB CRISP 11

*Oatmeal Streusel, Vanilla Ice Cream, Rhubarb
Compote*

BLACKBERRY RICOTTA GALETTE 11

Vanilla Ice Cream, Raspberry Sauce

LEMON MOUSSE CAKE 11

*Chiffon Cake, White Chocolate
Glaze, Cinnamon Crumble,
Blackberry Sauce*

KEY LIME PIE 11

Raspberry Sauce, Toasted Coconut

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*