

All deserts are made in house. Please ask server for availability.

Cheesecake -

Rich and creamy with a hint of lemon

Pumpkin Bread Pudding -

An old-fashioned bread-based dessert flavored with pumpkin; served warm, topped with whipped cream and caramel syrup

Chocolate Cheese Pie -

Cream cheese chocolate delight. Topped with whipped cream and a drizzle of chocolate syrup

Double Chocolate Toasted Walnut Brownie with Chocolate Ganache Frosting –

Served warm with a dollop of vanilla ice-cream

Crème Brule -

A rich custard dessert topped with caramelized sugar

Beet Cake -

This VEGAN friendly cake is served warm with a powdering of confectioner's sugar and cocoa (add whipped cream if desired)

Peanut Butter Pie -

Graham cracker crust with dark-chocolate layer, cushioning a creamy peanut butter filling and topped with drizzle of chocolate syrup

Flourless Chocolate Torte –

Decadent, dark-chocolate slice with a drizzle of raspberry syrup and a dollop of whipped cream

Whiskey Cake -

An adult treat; whiskey in the batter, followed by a whiskey soak, served warm and topped with a whiskey laced cream

Whoopee Cake -

A dark-Chocolate sour cream cake, with layers of old fashioned seven-minute frosting

Tiramisu -

A coffee and rum-flavored Italian dessert

Sipping Chocolate

Decadent, warm, and purely satisfying chocolate treat, served with whipped cream and a sprinkle of cinnamon.

Minted Chocolate Mousse --

Light chocolate mousse with a hint of mint flavor

If interested in purchasing a whole cake or pie, cookie, or dessert tray, please call for more information about availability and pricing.