

# Desserts

## APPLE CRISP

### MELT-AWAY \$10

Chock full of apple wedges within a coconut cinnamon streusel. Topped with a decadent homemade caramel sauce. **Apple Pie a la Mode, Add \$2**

## BLUEBERRY LEMON

### CHEESECAKE \$10

Buttery graham crumb topped with blueberry cheesecake layer and vanilla cheesecake layer, finished with lemon curd and whipped cream.

## CHOCOLATE HAZELNUT

### CHEESECAKE \$10

Rich chocolate cream, layered with chocolate cake, ground hazelnuts, caramel sauce and finished with chocolate ganache.

## BROWNIE THING \$10

Rich chunks of brownie elegantly paired with chocolate ice cream, whipped cream and drizzled with chocolate glaze. A beautiful thing!!!

## PREMIUM ICE CREAM

### \$6.50

2 generous scoops of premium vanilla or chocolate ice cream. Your choice!

## SUNDAE \$7.50

Rich and creamy, chocolate or vanilla ice cream, double scooped and served with whipped cream and your choice of caramel or chocolate glaze.

## CARROT CAKE \$10

We've taken our classic, Tried and True, Colossal Carrot Cake recipe and changed our homemade cream cheese icing to a plant-based version that is oh-so creamy! A mixture of sweet coconut and walnuts covers the top of the cake a white chocolate drizzle finishes it. Toasted almonds skirt the sides.

## WARM GINGER

### CARAMEL

### SPICE CAKE \$10

This single-serve item is chock full of diced apples within a moist ginger spice cake. We then top it off with a decadent homemade caramel sauce.

## SO GOOD CHOCOLATE

### CAKE \$10

Four layers of decadent chocolate cake separated by rich chocolate fudge icing. Finished with a dark chocolate glaze and skirted with fine pajets

