Dessert

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BASQUE CHEESECAKE *$12*
Blueberry Coulis

PISTACHIO CHOCOLATE TART *$12*
Mixed Berries, Salted Caramel

SALTED CARAMEL CREME BRULEE *$12*
Salted Caramel Custard, Mixed Berries

BLOOD ORANGE TRIFLE *$12*
Blood Orange Pudding, Olive Oil Cake, Caramel, Lemon Shortbread

SOFT SERVE ICE CREAM *$6*
Vanilla, Chocolate or Twist Cup (GF) or Cone

ICE CREAM SODA FLOAT (GF) *$8*
Root Beer or Black Cherry Soda

AFFOGATO MARTINI *$15*
Espresso Martini + Vanilla Soft Serve Featuring Grey Goose Vodka, Coffee Liqueur, and Espresso

CHOCONANA MILKSHAKE *$13*
Adult Chocolate Milkshake with Bourbon, Banana Liquor

APRIL SHOWERS SHAKE *$13*
Adult Milkshake with Vanilla Soft Serve, Rum, Coconut, Blue Curacao

LAVENDER SHAKE *$9*
Non- Alcoholic Vanilla & Lavender Milkshake

TEA

China Green Jade *$5*

Moroccan Mint *$5*

English Breakfast *$5*

Blue Flower Earl Grey *$5*

Crimson Berry *$5*

COFFEE

Coffee & Decaf *$4*

DESSERT WINE & DIGESTIFS

Graham's 10 yr Tawney Port *$12*

Lustau Amontillao Sherry *$10*

Broadbent Rainwater Medium Dry Maderia *$11*

Gérard Bertrand, Banyuls Vin Doux Naturel *$10*
2016, Languedoc-Roussillon, FRA

Chateau Haut Mayne, Sauternes *$14*
2019, Bordeaux, FRA

Amaro Montenegro *$9*

Amaro Lucano *$9*

Becherovka *$9*

Benedictine *$9*

Cynar *$9*

Fernet Branca *$9*

Sambuca Meletti *$10*

Lucano Amaro Zero *$9*

**Please inform your server of any allergies prior to ordering.
***An 18% gratuity will be added to parties of 6 or more.
***To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.