

Dessert

DESSERT

BASQUE CHEESECAKE Blueberry Coulis	\$12
PISTACHIO CHOCOLATE TART Mixed Berries, Salted Caramel	\$12
SALTED CARAMEL CREME BRULEE Salted Caramel Custard, Mixed Berries	\$12
BLOOD ORANGE TRIFLE Blood Orange Pudding, Olive Oil Cake, Caramel, Lemon Shortbread	\$12
SOFT SERVE ICE CREAM Vanilla, Chocolate or Twist Cup (GF) or Cone	\$6
ICE CREAM SODA FLOAT (GF) Root Beer or Black Cherry Soda	\$8
AFFOGATO MARTINI Espresso Martini + Vanilla Soft Serve Featuring Grey Goose Vodka, Coffee Liqueur, and Espresso	\$15
BITTERSWEET SYMPHONY MILKSHAKE Adult Chocolate Milkshake with Bourbon, Amaro Angostura	\$13
MAY FLOWERS MILKSHAKE Adult Milkshake with Vanilla Soft Serve, Rum, Becherovka, Lavender	\$13
GOOD HUMOR MILKSHAKE Non- Alcoholic Vanilla & Strawberry	\$9

TEA

China Green Jade	\$5
Moroccan Mint	\$5
English Breakfast	\$5
Blue Flower Earl Grey	\$5
Crimson Berry	\$5

COFFEE

Coffee & Decaf	\$4
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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 2016, Languedoc-Roussillon, FRA	\$10
Chateau Haut Mayne, Sauternes 2019, Bordeaux, FRA	\$14
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.

