

Dessert

DESSERT

BLUEBERRY PIE	\$12
Vanilla Ice Cream, Oat Crumble	
CHOCOLATE TART	\$13
Cherries, Whipped Mascarpone	
Mixed Berry Trifle	\$12
Shortcake, Vanilla Pudding, Whipped Cream	
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	
NUTELLA MILKSHAKE	\$13
Adult Chocolate Milkshake with Bourbon, Frangelico, Nutella	
HORCHATTA MILKSHAKE	\$13
Adult Milkshake with Vanilla Soft Serve, Cinnamon Infused Medford Rum, Licor 43 Horchatta Liqueur	
COOKIES & CREAM MILKSHAKE	\$9
Non- Alcoholic Vanilla & Oreo Crumbles	

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 Tawny Port	\$12
Douro, PRT	
Lustau Amontillado Sherry	\$10
Jerez, ESP	
Broadbent Rainwater Medium Dry Madeira	\$10
Madeira, PRT	
Gérard Bertrand, Banyuls Vin Doux Naturel	\$10
Languedoc-Roussillon, FRA	
Chateau Haut Mayne, Sauternes	\$14
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.

