

Dessert

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PEACH CRISP (GF) Brown Butter Gelato, Oat Crumble	\$13
FLOURLESS CHOCOLATE TORTE (GF) Whipped Cream, Pumpkin Seed Brittle	\$13
BASQUE CHEESECAKE (GF) Mixed Berry Coulis	\$13
SOFT SERVE ICE CREAM Ronnybrook Dairy Vanilla, Maple or Twist Cup (GF) or Cone	\$8
AFFOGATO MARTINI Espresso Martini + Vanilla Soft Serve Featuring Grey Goose Vodka, Coffee Liqueur, and Espresso	\$15
HAYRIDE MILKSHAKE Adult Milkshake with Maple Soft Serve, Apple Brandy, Apple Liqueur	\$13
MAPLE CREEME MILKSHAKE Non- Alcoholic Milkshake with Maple Soft Serve, and Maple Syrup	\$9
CENTRAL PERK Non-Alcoholic take on an espresso martini featuring Lucana Amaro-Zero, Cold Brew, Demerara and Oat milk	\$10

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 Douro, PRT	\$12
Lustau Olorosso Sherry Jerez, ESP	\$12
Rare Wine Co Boston Bual Madeira Madeira, PRT	\$18
Gérard Bertrand, Banyuls Vin Doux Naturel Languedoc-Roussillon, FRA	\$12
Chateau Haut Mayne, Sauternes Bordeaux, FRA	\$14
Amaro Montenegro	\$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.