

Dessert

DESSERT

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, Lime 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	
MOLLY MALONE MILKSHAKE	\$13
Adult Chocolate Milkshake with Irish Cream, Irish Whiskey	
SHAMROCKIN' SHAKE	\$13
Adult Milkshake with Vanilla Soft Serve, Bourbon, Creme de Menthe	
GIRL SCOUT COOKIE SHAKE	\$8
Non- Alcoholic Chocolate & Mint Milkshake with Crumbled Thin Mints	

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

**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.

