

PLATED DESSERTS

BAILEYS' CHOCOLATE BROWNIE

A Thick Fudge Brownie Served Warm,
Topped with Bailey's Ice Cream and Caramel Sauce - \$8.00

CHOCOLATE INEBRIATION

Layers of Chocolate Cake Accented with Chocolate Stout,
Bittersweet Chocolate Ganache, and Cinnamon Ice Cream - \$9.00

CRÈME BRULEE

Classic - \$6.00

TUMBLE CAKE

Raspberry & Lemon Filling, Vanilla Shortbread Cookies,
Quenelles of Vanilla Ice Cream, & Raspberry Sorbet - \$9.00

BAILEYS' CHOCOLATE BAR

Chocolate Cake Layered with Bailey's Butter Cream
and covered with Chocolate Ganache - \$9.00

MILK CHOCOLATE BREAD PUDDING

Served Warm and Studded with Creamy Milk Chocolate - \$8.00

CHOCOLATE MOCHA POT DE CREME

A Petit Dessert served with Fresh Whipped Cream
and Chocolate Covered Espresso Beans - \$6.00

EVE'S APPLE

A Warm spiral cut Cinnamon Apple Drenched in Caramel
Topped with Vanilla Ice Cream, & a Sweet Crumble Topping - \$10.00

BLONDIE

Toasted Pecans and White Chocolate served with
Vanilla Ice Cream and Caramel Sauce - \$9.00

FLOURLESS MOLTEN CAKE

Served with Coffee Ice Cream - \$7.00

ROBIN'S SIGNATURE PASSION FRUIT CHEESECAKE

Light and Tangy Passion Fruit Cheesecake on an Almond Shortbread Crust
with Toasted, Unsweetened Coconut - \$8.00

BANANA BREAD SPLIT

Vanilla & Cinnamon Ice Cream sided with two slices of Banana Bread,
Whipped Cream, Caramel & Toffee Bits - \$9.00

LOVER'S PLATE - APHRODISIACS - TASTE FOR TWO

Cherry Chocolate Mousse, Spicy Truffle, Fruit Truffle,
Dark Chocolate Espresso Truffle, Carmelized Banana, Strawberries, Nuts, Mead,
all served with a Warm Spiced Dark Chocolate Sauce & a Warm
White Chocolate Lavender Sauce for Dipping & Sharing - \$20.00

ICE CREAM DESSERTS

BROWNIE ROYALE

The Baileys' Split on Top of the Brownie. Not for the Faint of Heart - \$14.00
Substitute a Blondie for \$1

BAILEYS' BANANA SPLIT

Caramelized Banana, Bailey's, Chocolate and Vanilla Ice Creams, Nuts,
Housemade Chocolate and Caramel Sauces and Whipped Cream- \$8.00

BANANA SPLIT (SORBETS)

Caramelized Banana, Raspberry, Blueberry, and Strawberry Sorbets,
Nuts, Chocolate and Strawberry Sauces - \$8.00

STRAWBERRY SUNDAE

Perfectly Simple: Vanilla Ice Cream, Freshly Sliced Strawberries,
Housemade Strawberry Sauce and Whipped Cream - \$7.00

CHOCOLATE SUNDAE OVERDRIVE

Chocolate and Vanilla Ice Creams Topped with
Housemade Chocolate Sauce, Nuts and Whipped Cream - \$7.00

ICE CREAM	SORBET
Vanilla	Raspberry
Bailey's	Blueberry
Coffee	Strawberry
Triple Rich Chocolate	Lime
Cookies & Cream	Apple
Cinnamon	

TRUFFLES

one - \$3.00, two - \$4.50, three or more - \$2.00/each

Bittersweet & Bacon

Chipotle & Pepita

Dark Chocolate & Espresso

Cherries & Pistachios

White Chocolate & Almond

Bailey's & Coffee

Dark Ganache

Chocolate & Peppermint

Chocolate & Hazelnut

Taste all Nine for \$15.00

Gift Boxes are available, please inquire

CHEESES

MIX AND MATCH AT WILL, OR ASK FOR RECOMMENDATIONS

Served with Fresh, House-made breads, fruits and nuts, additional bread \$3.00

A | \$6.50/a la carte
\$4.00 each for 3
or more

B | \$8.00/a la carte
\$5.50 each for 3
or more

C | \$10.00/a la carte
\$7.50 each for 3
or more

A

GJETOST (Norway)
Nuts, Caramel, and
a Hint of Sweet

BRIE (France)
The Classic

PORT SALUT (France)
Mild, Very Soft and Creamy

EMMENTHALER (Switzerland)
Swiss with Some Backbone

DANISH BLUE (Denmark)
A Light, Mild Blue

**MAPLE SMOKED
WHITE CHEDDAR** (America)
Self Explanatory

B

TOMME DE SAVOIE (France)
Raw Cow's Milk, Sweet & Floral

STILTON (England)
Sharp, Robust, Dry Blue

CAMEMBERT DELICE (France)
Creamy Like Brie but More Complex

TALEGGIO (Italy)
Strong Aroma, Fruity, Acidic Tang

ST. ANDRE (France)
Creamy & Rich Triple Cream

DELICE DE BURGOGNE (France)
Intense Triple Cream

DRUNKEN GOAT (Spain)
Mild and Creamy, Sweet Finish

IBERICO (Spain)
Three Milks: Cow, Sheep and Goat

YOUNG MIMOLETTE
Mild, Nutty, Fruity, the Beer Cheese

FONTINA FONTAL (Italy)
Semi-Soft with Mellow Aromatics

MAHON (Spain)
Dry and Mellow

ANTIQUE GRUYERE (Switzerland)
Hard, Complex, and Cave-Aged

BLACK DIAMOND CHEDDAR (Canada)
Super Sharp and Two-Years-Old

METHUSELAH (Missouri)
Raw Cow's Milk, Intense Aged Gouda

OLD AMSTERDAM (Holland)
An Aged Gouda Style, Floral

ROOMKAAS (Denmark)
A Triple Cream Gouda

C

P'TIT BASQUE (France)
Floral, Silky, Complex

ROQUEFORT (France)
The Queen of All Bleus

RUSTICO (with red pepper) (Italy)
Pecorino-style sheep's milk with spice

OLIVES - \$4.00

QUINCE PASTE - \$4.00

NIGHTLY NOSHING PLATE
See Server for Selections
one for \$7, two for \$12

SAVORY

PIZZETTAS

MACKAY

Tomato Coulis, Fresh Ricotta, Spinach, Basil - \$9.00

MISSOURI

Local Mushrooms, Roasted Garlic, Mahon, Asiago and Gruyere - \$9.00

ALBION PLACE

Local Chicken, Spicy Peanut Sauce, Red Peppers & Cilantro - \$9.00

EIGHTEENTH

Local Sausages, whole-grain Honey Mustard and Cheddar - \$8.00

PARK AVENUE

Murphy's BBQ Sauce, Roasted Local Ham, Pineapple, Cheddar - \$9.00

HICKORY STREET

Local Mild Italian Sausage, Roasted Fennel, Tomato Coulis, Peppers & Onions - \$9.00

JUST FOR FLAVOR (EXTRA BREAD)

Focaccia, Flatbread, or Both - \$3.00

With Olive Oil for Dipping - *No charge*

OTHER

MISSISSIPPI ALLEY SANDWICH

Carolina Pulled Pork, BBQ Sauce, Veeta's Cole Slaw - \$9.00

VAIL PLACE BLT

Local Bacon, Mixed Lettuce, Tomato, Pesto Mayo - \$9.00

BAKED BRIE

Wrapped in Mixed Nuts, served with Diced Bacon, Fruit and Bread - \$8.00

NUT BOWL

Toasted Mixed Nuts, Sweet & Spicy Walnuts, or Spiced Pistachios
Pick Two - \$9.00,

SPINACH SALAD

Fresh Spinach, House-Made Bacon Bits, Shaved Rustico Cheese,
Sundried Tomato Vinaigrette - \$7.00

SALAD CHOCOLAT

Mixed Greens, Dried Cherries, Toasted Nuts, Danish Blue Cheese,
White Chocolate and Framboise Vinaigrette - \$6.00

Add to a Salad or Pizza:

Bacon - \$2.00 Chicken - \$3.00

ESSENTIALS

ROSES

Right off the table - \$3.00 per stem

Bag of Spicy Nuts or Spiced Pistachios - \$5.00