

PLATED DESSERTS

BAILEYS’ CHOCOLATE BROWNIE

A Thick Fudge Brownie served Warm and topped with Bailey’s Ice Cream and Caramel Sauce – \$8.00

CHOCOLATE INEBRIATION

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

CRÈME BRULEE

Classic – \$6.00

LAVENDER CAKE

With Lemon Butter Cream and Raspberry Jam, served with a White Chocolate Ganache – \$9.00

BAILEYS’ CHOCOLATE BAR

Chocolate Cake layered with Bailey’s Butter Cream and Chocolate Ganache – \$9.00

PEACH BREAD PUDDING

Served Warm with a Peach Reduction – \$8.00

CHOCOLATE HAZELNUT POT DE CREME

A Petite Dessert served with Fresh Whipped Cream and Toasted Hazelnuts – \$6.00

PINEAPPLE RIGHTSIDE-UP TART

Served Warm with Cinnamon Caramel Sauce - \$9.00

BLONDIE

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

FLOURLESS MOLTEN CAKE

Served with Coffee Ice Cream – \$7.00

BLACK CURRANT CHEESECAKE

Served with a Black Current Reduction – \$8.00

BANANA BREAD SPLIT

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

LOVER’S PLATE – APHRODISIACS – TASTE FOR TWO

Flourless Molten Cake, All Nine of our Chocolate Truffles, Caramelized Banana, Strawberries, Honey Mead, – \$22.00

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– \$9.00

SORBETS BANANA SPLIT (VEGAN)

Caramelized Banana, Rasberry, Lime, and Strawberry Sorbets, Nuts and Housemade Strawberry Sauce – \$8.00

STRAWBERRY SUNDAE

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

CHOCOLATE SUNDAE

Chocolate, Dark Chocolate and Vanilla Ice Creams Topped with Housemade Chocolate Sauce,
Nuts and Whipped Cream – \$9.00

BY THE SCOOP

one – \$3.00, two – \$5.50, three – \$7.00

HOUSE-MADE ICE CREAM

Vanilla - Bailey’s - Coffee - Dark Chocolate
Chocolate - Roasted Apple - Cinnamon
Cookies & Cream - Strawberry - Salted Caramel

HOUSE-MADE SORBET

Raspberry - Strawberry - Lime

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

CHEESES

CHOOSE FROM A AND/OR B, MIX AND MATCH AT WILL
Served with Fresh house-made breads, fruits and nuts, additional bread \$3.00

A	B	
\$4.00 each for 3 or more \$6.50 a la carte	\$5.50 each for 3 or more \$8.00 a la carte	
GJETOST (Norway) Nuts, Caramel, and a Hint of Sweet	STILTON (England) Sharp, Robust, Dry Blue	FONTINA FONTAL (Italy) Semi-Soft with Mellow Aromatics
BRIE (France) The Classic	CAMEMBERT DELICE (France) Creamy Like Brie but More Complex	MAHON (Spain) Dry and Mellow
PORT SALUT (France) Mild, Very Soft and Creamy	YOUNG MIMOLETTE (Italy) Mild, Nutty, Fruity, the Beer Cheese	ANTIQUE GRUYERE (Switzerland) Hard, Complex, and Cave-Aged
EMMENTHALER (Switzerland) Swiss with Some Backbone	ST. ANDRE (France) Creamy & Rich Triple Cream	BLACK DIAMOND CHEDDAR (Canada) Super Sharp and Two-Years-Old
DANISH BLUE (Denmark) A Light, Mild Blue	DELICE DE BURGOGNE (France) Intense Triple Cream	METHUSELAH (Missouri) Raw Cow’s Milk, Intense Aged Gouda
MAPLE SMOKED WHITE CHEDDAR (America) Self Explanatory	DRUNKEN GOAT (Spain) Mild and Creamy, Sweet Finish	OLD AMSTERDAM (Holland) An Aged Gouda Style, Floral
	IBERICO (Spain) Three Milks: Cow, Sheep and Goat	ROOMKAAS (Denmark) A Triple Cream Gouda

EXTRAS

NOSHING PLATE Hummus, Olive Tapenade or Muhammara Served with Fresh Bread one for \$7 , pick two for \$10	QUINCE PASTE - \$3.00 OLIVES - \$3.00 EXTRA BREAD Focaccia, Flatbread, or Both – \$3.00 With Olive Oil for Dipping – No charge
SUMMER SAUSAGE - \$4.00	

SAVORY

PIZZETTAS

RUTGAR STREET Local Mild Italian Sausage, Sundried Tomato, Oregano, Garlic, Mozzarella and Fresh Basil – \$10.00
MISSOURI Local Mushrooms, Roasted Garlic, Mahon, Asiago and Gruyere – \$9.00
WAVERLY PLACE Smoked Sirloin, Smoked Blue Cheese Aioli, Red Onion and Roasted Tomato – \$10.00
EIGHTEENTH Ground Smoked Duck, Red Onion, Cassis BBQ and Smoked Gouda – \$10.00
PARK AVENUE Tomato Jam, Spinach, Red Onion and Goat Cheese – \$8.00
HICKORY STREET Italian Spiced Tempeh, Creamy Smoked Red Pepper Sauce, Caramelized Onion, Roasted Tomato, Fresh Basil and Fresh Mozzarella – \$9.00
ALBION PLACE Chicken, Pesto, Mozzarella and Chilled Tomato – \$10.00
MACKAY Roasted Tomato, Spicy Walnut, Kalamata Olive, Artichoke and Feta – \$9.00

PLATES

GRILLED CHEESE Roasted Tomato, Basil Pesto, Mahon, Asiago, Gruyere and Cheddar – \$9.00
VAIL PLACE BLT Local Bacon, Mixed Lettuce, Tomato and Pesto Mayo – \$9.00
BAKED BRIE Wrapped in Mixed Nuts, served with Diced Bacon, Sliced Apple and Bread – \$8.00
NUT BOWL Toasted Mixed Nuts, Sweet & Spicy Walnuts, or Spiced Pistachios Pick Two - \$7.00
SUMMER SALAD Mixed Greens, Sundried Tomato, Camembert, Toasted Pistachios tossed in a White Balsamic and Strawberry Vinaigrette – \$9.00
SALAD CHOCOLAT Mixed Greens, Dried Cherries, Toasted Nuts, Danish Blue Cheese, tossed in a White Chocolate and Framboise Vinaigrette – \$7.00 Add to a Sandwich, Salad or Pizza: Bacon – \$2.00 Chicken-\$3.00