

Desserts

House-made Banana Cream Pie \$7

Full of fresh banana slices topped with whipped cream and toasted sliced almonds. Whole pie available upon request.

Crème Brulèe \$7

Rich and creamy custard finished with a caramelized sugar crust and topped with fresh berries.

Tiramisu \$7

The traditional Italian "pick-me-up"! Creamy Mascarpone cheese filling separates layers of lady finger cookies; made with plenty of fresh pressed Espresso and Rum.

Brandy Old Fashioned Sweetness \$8

Finish your Supper Club experience in style: Purple Door Brandy Old Fashioned ice cream graces our house-made Muddled Orange Shortcake which is topped off with Brandy-Maraschino sauce.

Haute S'more \$8

Decadent flourless chocolate cake topped with a lightly flamed, house-made marshmallow and garnished with a Graham cracker cookie.

(Gluten-free if ordered without Graham cookie.)

Apple Pie a la Mode \$7

Sweet apples with crumb topping served with a scoop of vanilla ice cream. We challenge you to resist this essential slice of Americana!

Turtle Bread Pudding \$7

Warm, spongy custard studded with chocolate chips & pecans and topped with vanilla ice cream and sticky caramel sauce.

New York Cheesecake \$7

Dense and creamy cake loaded into a Graham cracker crust and topped with your choice of strawberries, sweet cherries or blueberries.

Specialty Cheesecake \$7

Ask your server for our current options.

House-made Schaum Torte \$7

Baked meringue topped with vanilla ice cream, sliced strawberries and whipped cream.

Ice Cream Sundae \$5

Classic vanilla ice cream topped with your choice of strawberries, cherries or chocolate.

Single Scoop \$3.25

A serving of vanilla ice cream or rainbow sherbet.

We suggest an 18% gratuity for groups of 6 or more. No personal checks, please. There is a \$10.00 "split plate" charge.

Consuming raw or undercooked meat, fish and animal products may increase your risk for foodborne illness.

Prices and items subject to change without notice.