

Dessert Menu

All of our desserts are made in-house from scratch.

Coconut Creme Pie

Coconut crust filled with fresh coconut filling, topped with whipped cream & sprinkled with toasted coconut.

Chocolate Renversée

A rich chocolate cake with a warm, dark chocolate center, drizzled with raspberry coulis & topped with vanilla bean gelato.

Crème Brûlée

A creamy, chilled custard, sprinkled with sugar, caramelized & garnished with fresh fruit.

White Chocolate Bread Pudding

Our twist on a Southern favorite, thick cut french bread baked in white chocolate & smothered with a fresh vanilla creme sauce.

Cheesecake

Flavors are always changing, ask your server for the flavor of the day.

Tiramisu

Light and airy with layers of lady fingers soaked in our own locally roasted coffee and mascarpone cheese then dusted with cocoa powder.

Carrot Cake

Dense carrot cake topped with a buttery cream cheese frosting.

Fruit Cobbler

Seasonal fruit, cinnamon & cardomom, topped with a scoop of vanilla bean gelato.

Featured Desserts

Ask your server about today's featured dessert.