

Desserts

Ice Cream or Raspberry Sherbet \$4.95

Plain, with hot fudge, or with strawberry sauce

Gluten Free

Deep Dish Apple Pie a la Mode \$5.95

*Spiced apples with a flaky crust, served warm with
Vanilla ice cream*

Baked Indian Pudding \$5.95

*An old New England favorite – made with cornmeal and
molasses, served warm with vanilla ice cream.*

Gluten Free

Delectable Chocolate Mousse Cup \$6.95

*A flourless chocolate cookie cup generously filled with fluffy
Chocolate mousse topped with chocolate shavings on a pond
Of hot fudge sauce. **Gluten Free***

Vanilla Crème Brule \$6.95

*A smooth dish of French custard flavored with vanilla
Served with a caramel crust and whipped cream*

Gluten Free

Brownie Sundae \$6.95

*A homemade fudge brownie (no nuts) topped with vanilla
Ice cream, homemade hot fudge sauce, whipped cream and a
Cherry.*

Ice Cream Puff \$6.95

*A delicate puff shell filled with vanilla ice cream topped
With homemade hot fudge sauce*

Fresh Strawberry Shortcake \$6.95

*A fresh homemade biscuit topped with freshly sliced.
Strawberries and sweetened whipped cream*

24 Karat Carrot Cake \$6.95

*Aunt Alice Schofield's famous carrot cake made fresh daily
Generously covered with cream cheese icing. No Nuts and No
Raisins. Moist! Moist! Moist!*

Pumpkin Cheesecake \$6.95

*A New York style cheesecake made with fresh pumpkin and
Traditional autumn spices topped with fresh whipped cream.*

Freshly Brewed Columbian Coffee or Assorted Teas

\$2.50