

Sweet Endings

INCLUDED WITH DINNER FOR OUR PRIX FIXE MENU GUESTS'
OUR DESSERTS ARE CRAFTED IN HOUSE FOR YOUR DELIGHT

Frozen S'mores Bar

VANILLA GELATO ENROBED IN TOASTED MARSHMALLOW, DARK CHOCOLATE GANACHE, SMOKED AND SALTED GRAHAM CRUMB 14

Bananas Foster – Tableside Flambe'

CINNAMON-PECAN BANANA BREAD, DULCE DE LECHE CREMEAUX, BROWN SUGAR AND FRESH BANANA CARAMEL, FLAMBÉED WITH RUM 14

Espresso Martini Mousse (GF)

CHOCOLATE MOUSSE, KAHLUA, ESPRESSO, WHIPPED CREAM, COFFEE BEAN CRUMBLE 14

Cheesecake du Jour

OUR CHEF'S SELECTION OF FLAVORS FOR THIS RICH AND DECADENT TREAT 14

Peach – Almond Tart

FRESH LOCAL PEACHES, PATE BRISEE CRUST, ALMOND FRANGIPAN, PEACH FILLING, HONEY-ALMOND DRIZZLE 14

Milk & Cookies

VANILLA BEAN CREME BRULEE – THE “MILK”, FRESH BAKED CHOCOLATE CHIP COOKIES FOR DIPPING 14

Gelato or Sorbetto

THE CLASSIC ITALIAN SLOW-CHURNED FROZEN CUSTARD, WE OFFER VANILLA, CHOCOLATE, OR BRONTE PISTACHIO & MANGO SORBETTO PER SCOOP 8

Coffee – Espresso

Coffee

DOCK STREET, CITY ROAST BLEND, RICH AND AROMATIC 5

Espresso

ITALIAN ROAST, BITTER, BALANCED, AROMATIC 5

Cappuccino

ITALIAN ROAST ESPRESSO, FRESH CREAM FROTH 7

Dessert in a Glass

TIRAMISU MARTINI 13 *

ESPRESSO MARTINI 13 *

Ports, Brandy & Madeira

SANDEMAN'S FINE TAWNY PORT -14 *

SANDEMAN'S 10-YEAR TAWNY PORT -16

SANDEMAN'S 20-YEAR TAWNY PORT - 21

W&J GRAHAM'S SIX GRAPE RESERVE RUBY PORT -12 *

HENRIQUES & HENRIQUES, GENEROSO MADEIRA, 5 YEAR – 15 *

REMY MARTIN XO COGNAC -48

REMY MARTIN VSOP COGNAC -15 COURVOISIER VSOP COGNAC -14 *

REMY MARTIN 1738 ACCORD ROYAL COGNAC -18

ST. GEORGE PEAR BRANDY (EAU DI VIE) -15 *

ITEMS MARKED WITH AN “*”

MAY BE CHOSEN FOR OUR DINER'S CHOICE WINE & SPIRIT PAIRINGS

Scotch & Whiskey

GLENFIDDICH 12-YEAR HIGHLAND PARK 12-YEAR
MACALLAN 12-YEAR DOUBLE CASK BALVENIE DOUBLEWOOD 12-YEAR
RED BREAST 12-YEAR IRISH WHISKEY
JOHNNY WALKER RED LABEL JOHNNY WALKER BLACK LABEL
WOODFORD RESERVE
ANGEL'S ENVY

Cordials-Liqueurs *

FRANGELICO GRAND MARNIER
DRAMBUIE
B&B GALLIANO
MASSENEZ CRÈME DE CASSIS
MASSENEZ GOLDEN 8 PEAR LIQUEUR
DUBLINER HONEYCOMB IRISH WHISKEY

Digestifs *

CAMPARI APEROL ASSORTED AMAROS
EDA RHYNE APPALACHIAN FERNET
FERNET BRANCA LIQUEUR

CHECK OUT OUR AFTER-DINNER SPIRITS
DISPLAY AND ENJOY A NIGHT CAP IN THE 1837
TAVERN LOUNGE



TABLE | 1837
— GLEN ROCK MILL INN —

*Dessert &
After Dinner*