

HOUSE MADE DESSERTS

We make all of our desserts in-house, using the best available ingredients and time-proven methods. Order one to share, or like most of our guests, be selfish and order one just for you. You can even take one home! Either way, we are sure you will enjoy it.

CHEF'S FAVORITE



Smith Island Cake

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Since the early 1800's this Chesapeake Bay favorite has fudge frosting in between eight layers of cake. In 2008 it was named the Maryland state dessert (680 cal) 10

Please ask your server what flavors we have in house today

Chocolate Silk Pie

Rich & Silky Chocolate Mousse Pie, Served with Raspberry Sauce and Fresh Seasonal Berries (1,000 cal) 8

Crème Brûlée

Topped with Fresh Berries (470 cal) 7.5

Seasonal Cheesecake

Rich Cream Cheese Filling Baked in a Crumb Crust (770-1,460 cal) 8.5

Chocolate Bag

White Chocolate Mousse and Fresh Berries Topped with Whipped Cream (1,740 cal) 13

White Chocolate Bread Pudding

Brioche Bread Pudding laced with White Chocolate and Dried Cherries, served with a Warm Myers Rum Sauce and Vanilla Bean Ice Cream (1,800 cal) 9.5



Crème Brûlée



Upside Down Candied Walnut Apple Pie

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Baked Twice with a Candied Walnut Crust, Warm Caramel Sauce and Served with Cinnamon Ice Cream (1,240 cal) 10

Vanilla Bean or Cinnamon Ice Cream

Scoop (130-230 cal) 3

Seasonal Sorbet

Scoop (110-120 cal) 3

ASK YOUR SERVER ABOUT OUR COFFEE OPTIONS

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request. We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of some items.

AFTER DINNER

COFFEE

Irish Coffee

A classic! One sugar cube, Jameson Irish Whiskey and coffee (90 cal) 9

Spanish Coffee

Tia Maria Coffee Liqueur, Korbel Brandy, one sugar cube and coffee (150 cal) 9

Millionaire Coffee

Baileys Irish Cream, Frangelico Hazelnut Liqueur, Kahlúa Coffee Liqueur and coffee (140 cal) 10

Spiked Mocha

Stoli Vanil Vodka, Chambord Black Raspberry Liqueur, hot chocolate mix and coffee (180 cal) 10

Hot Apple Pie

Spiced apple cider spiked with Tuaca Vanilla Citrus Liqueur (200 cal) 9

SINGLE MALT SCOTCH

The Balvenie DoubleWood 12 Yr (80 cal)

Glenfiddich 12 Yr (80 cal)

The Glenlivet 12 Yr (90 cal)

The Glenlivet 18 Yr (80 cal)

The Macallan 12 Yr (80 cal)

Lagavulin 16 Yr (90 cal)

Laphroaig 10 Yr (80 cal)

Oban 14 Yr (90 cal)

SMALL BATCH BOURBON & RYE

Booker's (130 cal)

Knob Creek (100 cal)

Basil Hayden's (80 cal)

Woodford Reserve (90 cal)

Bulleit Rye (90 cal)

Knob Creek Rye (90 cal)

RUM

Ron Zacapa 23 Yr (130 cal)

Pyrat XO Reserve (140 cal)

Don Q Gran Añejo (130 cal)

COGNAC

Courvoisier VS (130 cal)

Hennessy VS (140 cal)

Martell XO (130 cal)

Rémy Martin VSOP (130 cal)

PORT, SHERRY & DESSERT WINE

Graham's 10 Yr (140 cal)

Graham's 20 Yr (140 cal)

Graham's 30 Yr (140 cal)

Fonseca Bin No. 27 (140 cal)

Taylor Fladgate LBV (140 cal)

Harveys Bristol Cream (70 cal)

Robert Mondavi Moscato D'Oro (70 cal)

Dry Sack (70 cal)

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