

DESSERTS



Bourbon Bread Pudding à la Mode

PRODUCED BY OXFORD'S OLD FASHIONED ICE

CREAM PARLOR AND STRONG ARM BAKERY

freshly baked bread is the base for a warm, cinnamon rich dessert, lots of vanilla, a splash of bourbon, local cream, pastured egg and butter pecan ice cream **12**

Carrot Cake

gourmet carrot cake with three moist layers and cream cheese icing with pecan nut garnish **9**

Peanut Butter Pie

filled with peanut butter mousse and chocolate filling with a chocolate cookie crumb crust and topped with peanuts, peanut butter cups and chocolate glaze **10**

Chocolate Torte (GF)

moist and delicious flourless chocolate cake is gluten-free and made with a blend of four types of chocolate then topped with ganache **9**

Local New York Style Cheesecake

PRODUCED BY STRONG ARM BAKERY

simple, lighter than traditional cheesecakes, super creamy. The crust is a stunner, made with housemade honey graham crackers. **11**

AFTER DINNER DRINKS

Banana Fosters Martini

Vanilla vodka | Banana liqueur | Caramel syrup | Half and half | Brown sugar **12**

Espressotini

Oxford Oaks vodka | Kahlúa | Espresso **12**

Irish Coffee

Freshly brewed hot coffee | Jameson Brown sugar | Heavy cream **9**

Salted Caramel White Russian

Oxford Oaks vodka | Kahlúa | Heavy cream | Caramel syrup | Sea salt **11**

Port Wine **10**

