

Dessert Menu



GLUTEN FREE Dreamin' of Strawberry Cake – \$10

Light and airy gluten-free shortcake layered with real strawberry filling and finished with fresh whipped cream.

GLUTEN FREE Sea Salt Caramel Cheesecake – \$10

Classic New York-style cheesecake with a gluten-free graham cracker crust, swirled with rich dulce de leche and finished with caramel drizzle.

Orangesicle Cheesecake – \$10

Sweet cream cheesecake and orange cream cheesecake marbled together on a vanilla crumb, topped with orange cream, whipped cream, and white chocolate shavings.

Peach Crisp Brioche Bread Pudding – \$10

Rich brioche bread soaked in custard, layered with maple and vanilla-infused peaches, and finished with a cinnamon brown sugar oat crumble.

Add a scoop of ice cream +\$2

Peanut Butter Explosion Cake – \$10

Layers of fudgy brownie, creamy peanut butter mousse, and rich chocolate cake finished in decadent chocolate.

Big Chocolate Cake – \$10

Moist chocolate fudge layer cake that's rich, indulgent, and made for serious chocolate lovers.

Steakhouse Cheesecake – \$10

Classic rich and creamy cheesecake with a lightly toasted graham cracker crust.

Lemon Berry Mascarpone Cake – \$10

Moist lemon sponge layered with silky mascarpone cream and fresh berries for a light, refreshing finish.

Blueberry Flapjack Cake – \$10

Buttery cake layers inspired by flapjacks, baked with wild Maine blueberries and stacked with smooth maple cream.