

CROSSROADS RESTAURANT

House-made Desserts

DESSERT OF THE DAY 16

Seasonally inspired & prepared with fresh local ingredients

FLOURLESS CHOCOLATE CAKE 16

Decadent chocolate cake drizzled with bourbon-infused chocolate sauce & served with vanilla ice cream

JULIE'S FAMOUS CARROT CAKE 16

Served with a brown sugar rum sauce, candied pecans & fresh summer berries

VANILLA BEAN & BLACKBERRY CRÈME BRÛLÉE 16

Prepared with fresh local blackberries, a house-made blackberry liqueur & lavender infused sugar cookie

VEGAN CHOCOLATE & AVOCADO PUDDING 15

With raspberry sorbet & fresh berries

After Dinner Drinks

CROSSROADS SIGNATURE COFFEE 16

Crown Royal, Cabot maple cream liqueur, Reunion Island Coffee, maple brown sugar whipped cream

BURNT ORANGE ESPRESSO MARTINI 20

Vanilla-infused Reposado tequila, shaken with a house-made burnt orange coffee liqueur, fresh espresso & dusted with vanilla sugar

AFTER FASHIONED 22

Maker's Mark bourbon stirred over the rocks with Frangelico, espresso bitters & a twist of orange

PORTO SOUR 22

Maynards port shaken with a touch of fresh lemon, brown sugar syrup, & egg whites

