

DESSERT

Apple & Cranberry Crisp 8.⁹⁵

Apple & Cranberry Filling, Oat Crumble, Vanilla Gelato, Caramel Sauce & Candied Pecans

Sommelier's Pairing: Tokaji, Classic Cuvée '07, Hungary 15.⁹⁵

Crème Brulée 7.⁹⁵

Coconut Infused Cream, Raw Sugar Crust

Sommelier's Pairing: Inniskillin Ice Wine, Vidal, Canada 29.⁹⁵

Sweet & Salty Pie 8.⁹⁵

Potato Chip Crust, Salted Caramel Chocolate Ganache, White Chocolate Sauce, Blackberry Cassis Compote, & Vanilla Gelato

Sommelier's Pairing: Rosa Regale, Brachetto d'Acqui 11.⁹⁵

Cookie Skillet Sundae 8.⁹⁵

Chocolate Chip Cookie, Vanilla Gelato, Chocolate Sauce, Caramel Sauce, Homemade Fluff, Chocolate Crispy Pearls

Sommelier's Pairing: Colonial Porter, Trap Rock Brewery 6.⁵⁰

Peach Cobbler Donut 8.⁹⁵

Cinnamon Glaze, Oat Crumble, Peach Puree, Cold Poached Nectarines, Vanilla Gelato, & Caramel Sauce

Sommelier's Pairing: Muscat de Beaumes de Venise, France 12.⁹⁵

TR Stout Float 8.⁹⁵

Brown Sugar-Caramel Gelato, Caramel, Whipped Cream

Root Beer Available

Celebration Ice Cream Cake 15.⁹⁵

Funfetti Cake, Vanilla Gelato, Chocolate Crunchies, Salted Caramel Ganache, Made to Share

Sorbet & Gelato 5.⁹⁵

Chef's Selection

Brew Jersey, Eat Local

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Please alert your server of any allergies or other dietary restrictions