

FIRESIDE KITCHEN

SPRING DESSERT

DESSERT

WARM CHOCOLATE LAVA CAKE 12

vanilla ice cream, almond butter pretzel crumble, bourbon anglaise

LEMONTYME MERINGUE TART 10

toasted honey meringue, lemongrass blueberry coulis,
glazed seasonal berries

WARM STRAWBERRY RHUBARB CROSTADA 12

red berry sauce, strawberry ice cream

BANANA CHOCOLATE CHIP CAKE 12

peanut butter cream cheese frosting, salted caramel sauce

SERVES 2

DRINKS

NOW SERVING

LITTLE TASTE OF ITALY 5

ESPRESSO

100% specially-selected arabica beans with a dark,
intensely aromatic flavor

DOUBLE ESPRESSO

two shots of espresso, neat

CAFÉ AMERICANO

espresso and filtered hot water

CAPPUCCINO

a shot of espresso topped with a deep layer of foamed milk

CAFÉ LATTE

a shot of espresso in steamed milk, lightly topped with foam

CAFÉ MOCHA

a blend of espresso, steamed milk and cocoa

CAFÉ VANILLA ESPRESSO

blended with steamed milk and infused with vanilla

DIRTY CHAI

a refreshing combination of espresso, chai tea and milk

HOT CHOCOLATE

made from the finest cocoa

FRENCH VANILLA

espresso infused with french vanilla flavor

FRENCH VANILLA LATTE

a shot of espresso in steamed milk, with french vanilla flavor,
lightly topped with foam



CHEF'S SIGNATURE ITEMS

GF=GLUTEN FREE

*We use only the highest quality ingredients; however, consuming raw, or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Our kitchen offers products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

Parties of 6 or more have an automatic gratuity of 20% added to their bill. Checks may be split a maximum of 3 times.