

FIRESIDE KITCHEN

FALL DESSERT

DESSERTS

SQUASH-BLACKBERRY COBBLER 12

squash-blackberry cobbler, cornmeal streusel topping, vanilla ice cream

MEXICAN CHOCOLATE CHEESECAKE 12

chocolate-ancho-cinnamon cheesecake, tequila-vanilla anglaise

HAZELNUT-PISTACHIO CAKE 12

apricot mousse, blackberry gelée, whipped topping, cinnamon toasted ice cream

PULL APART MILK BREAD 12

Nutella filled, raspberry sauce, caramel miso ice cream

HOT DRINKS 5

now serving a little taste of Italy

ESPRESSO

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

DOUBLE ESPRESSO

two shots of espresso, neat

CAFÉ AMERICANO

espresso, 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, cocoa

CAFÉ VANILLA ESPRESSO

blended with steamed milk, infused with vanilla

DIRTY CHAI

a refreshing combination of espresso, chai tea, 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 undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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.

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