

ELIOT & VINE

DESSERT

chocolate banana fudge cake

sponge toffee, brûléed banana, dulce de leche, fresh fruit (GF) 10

chômeur

maple "poor man's" pudding, cassia "crunch," berries 10

mini bites

house shortbreads, chocolate covered almonds,
pistachio pomegranate biscuits 10

Spanish Coffee

Brandy, Cointreau, coffee, whipped cream 9

Monte Cristo

Kahlua, Grand Marnier, coffee, whipped cream 9

Midnight Special

Black Sambuca, Galliano, coffee, whipped cream 9

Coffee	3.5
Tea	3.5
Espresso	3.5
Cappuccino	4
Café Latte	4.5

ICE WINE

Isolde Vidal, Lockett Vineyards 18
Annapolis Dessert Wine 8

PORTS

Quinta de la Rosa	10
Penfolds Grandfather	16
Graham's LBV	8
Taylor Fladgate LBV	8
Taylor 10 year	12
Taylor 325 Anniversary Tawny	14
Taylor White	8
Ramos Pinto 30 year	18

GF = Gluten free, or GF option available
Please inform your server of any allergies or sensitivities.