



The Mill

RESTAURANT & BAR

DESSERT MENU

SWEET TREATS

Toffee Blondie 8
toffee cake with chocolate chips and vanilla bean ice cream

Warm Apple Empanada 6
caramel sauce, vanilla ice cream

Chocolate Lava Cake 8
vanilla bean ice cream, chocolate ganache

Hand Rolled Tartufo 7
chocolate & vanilla ice cream, chocolate shell, cherry, almond

Carrot Cake 6
Vermont cream cheese, chopped walnuts, raisins

Chocolate Peanut Butter Mousse 8
rich chocolate ganache, whipped cream

Creme Brulee Cheesecake 8
graham cracker crust, topped with burnt caramel

Flourless Chocolate Torte (gluten-free) 8
raspberry drizzle, mint garnish

Seasonal Ice Cream & Sorbet 6
three scoops house made

WINE

Presidential 7
Ruby Porto, Portugal

Presidential 10
10 YR Tawny, Portugal

Presidential 14
20 YR Tawny, Portugal

COFFEE/TEA

French Roast Coffee (Regular or Decaf) 3

Espresso 4

Cappuccino 5

Café Latte 5

Harney & Sons Tea (Offered tableside) 3

Irish Coffee 6
baileys irish cream, nutmeg, whipped cream

Mexican Coffee 8
tequila, kahlua, cinnamon dust, sugar rim

Champs Tea (served hot) 10
Harney & Sons Cinnamon Spiced Tea, Bulleit Rye, local honey, cloves, nutmeg

DIGESTIF

Cynar 7
(we suggest mixing with orange juice)

Grappa 8

Sambuca 7

Limoncello 8