

Desserts

Cookies and Milk

warm Valrohna chocolate chip cookies

served with shaken Mill King Milk \$12

Texas Strawberry Tart

vanilla scented mascarpone and fennel pollen \$12

“Smores”

chocolate and hazelnut tart with

burnt marshmallow ice cream, graham cracker
and toasted marshmallow topping \$12

Butterscotch Pudding

dulce de leche, marcona almond crumble
and salted caramel gelato \$11

Sticky Toffee Pudding Cake

candied kumquats, warm toffee
sauce and churned butter \$12

Selection of Sorbets \$8

Artisan Cheese from Brazos Valley Cheese Company Waco, Texas

served with quince paste, local honey and grilled bread
three for \$12, five for \$18

Van Sormon – cheddar rolled in vanilla and cinnamon

White Cheddar – 2 year aged cow’s milk cheddar

Truffle Gold – aged cheddar studded with Italian truffles

Ghost Pepper – aged cheddar studded with ghost peppers

Black Garlic Havarti – Texas black garlic studded havarti

Orchard Blue – cow’s milk blue soaked in apple cider

Mountain Maple Brie – brie wrapped with maple leaves