HOMEMADE DESSERTS

Spring/Summer 2019

COPPER CUPCAKE

Our Signature Dessert Featuring Seasonal Tastes 9

SAMPLER

Petite Double Layer Flourless Chocolate Cake with Whipped Cream Filling, Blueberry Muffin Crème Brûlée, Your Choice of Cheesecake 10

BLUEBERRY MUFFIN CRÈME BRÛLÉE

Vanilla Custard, Fresh Blueberry, Cinnamon Streusel, Fresh Mint 8.5

MOLTEN CHOCOLATE CAKE

Bitter Sweet Chocolate Molten Cake, Dulce de Leche Ice Cream, Sponge Candy, Caramel Sauce 9 (enough for two! baked to order, please allow 20 minutes)

FUNFETTI CHEESECAKE

Vanilla-Butter Cheesecake, Sugar Cookie Crust, Vanilla Tuile Cookie, Crème Anglaise, Frosting Drizzle, Confetti Sprinkle, Whipped Cream 9

BANANA CRÈME CHEESECAKE

Banana Cheesecake, Banana Curd, Graham Cracker Crust, Crème Anglaise, Banana Crumble, Whipped Cream 9

BANANAS FOSTER

Sliced Banana, Rich Butter Rum Sauce, Angel Food Cake, Jake's Vanilla Ice Cream 9

CHOCOLATE SIN CAKE

Dense, Fudge-Like Cake, Cranberry Compote, Whipped Cream, Served Chilled 8

APPLE CRISP

Hot Apple Crisp, Jake's Vanilla Ice Cream 8.5

BERRIES & CREAM

Assorted Fresh Berries, Whipped Cream 8

JAKE'S OLD FASHIONED ICE CREAM & SORBET

Locally Made, Seasonal Flavors 5 Ask about the Chocolate Sorbet!

All Desserts Are Created By Our Pastry Chef, Cathy Allen

■ ALLERGY INFORMATION

Please be aware that our made-from-scratch recipes involve shared cooking and preparation areas, including but not limited to common fryer oil. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be free of common food allergens. We can provide the most current ingredient information from our food suppliers with proper notice. Note that their stated absence of allergens within these items are not inclusive of every ingredient and may leave out trace elements. Your safety is of the utmost importance to us.

