

Dessert Menu

All of our desserts are house made
by our Mill pastry chef on the premises

ASK ABOUT OUR DAILY DESSERT SPECIALS!

Dark Chocolate Cake 7

Rich, moist dark chocolate cake covered with a
thick layer of dark chocolate ganache,
garnished with raspberry coulis and chantilly cream

Pot de Crème 4

Dark chocolate caramel custard topped with chantilly cream and finished with shortbread cookies

Crème Brulee 6

Traditional crème brulee with a caramelized sugar crust

Peanut butter Pie 6

Creamy Peanut butter mousse on a chocolate and graham cracker
Crust, drizzled with chocolate sauce

Beck's Homemade Ice Cream – york, PA

Ice cream flavors: Vanilla, chocolate, or cherry cordial 3
Sorbets: champagne or merlot 3.50

Mimosa float 4

A scoop of champagne sorbet floating in a mimosa

After Dinner Drinks

Cognacs

Courvoisier 5
Remy Martin 1738 8

Cordials

Grand Marnier 7
Di Saronna Amaretto 5.50
Sambuca 4
Black Sambuca 5
Cointreau 5.75
Kahlua 4

Coffee Drinks

Irish Coffee 6
Nutty Irishman 6
Butternut Coffee 6
B 52 7
B&B French Spiced Liqueur 6
Drambuie 6
43 Vanilla Liqueur 4
Baileys Irish Cream 4.50
Frangelico Hazlenut Liqueur 5