

# CHEESAPEAKE

## RESTAURANT

### DESSERTS

#### S'mores Bread Pudding

Chocolate Croissant, Housemade Graham Cracker, Toasted Marshmallow Anglaise

10

#### Fig & Foie Gras

Gluten Free Fig Cake, Black Muscat Sabayon, Foie Gras Ice Cream, Roasted Flgs

11

#### Chocolate Stout Cake

Caramel Mousse, Pretzel Toffee, Stout Ice Cream

11

#### Apple & Popcorn

Popcorn Mousse, Spiced Apple Cake, Apple Cider Cremeux, Popcorn Ice Cream

11

#### Local & Housemade Ice Cream

Chocolate, Vanilla, Strawberry & Assorted Seasonal Flavors

10

### SPECIALTY

### DRINKS

#### I Cannot Express My Love

Vodka, Kahlua, *Mobjack Bay Coffee Roasters'* Espresso, Orgeat, Chamomile-Lemon Whipped Cream

14

#### When In Doubt

Brown Butter-Washed Vodka, Crème de Cacao, Oat Milk, Housemade Chocolate Syrup

14

#### Naughty Toddy

Bourbon, Lemon, Blood Orange, Local Wildflower Honey

14

#### Tea Time

Vodka, Earl Grey Tea, Oat Milk, Orange Blossom, Aquafaba

14

### COFFEE & TEA

The Tides Inn Heritage Blend exclusively roasted by **Mobjack Bay Coffee Roasters**

FRENCH PRESS SMALL 6 or LARGE 10  
(REGULAR OR DECAF)

HOT TEA 4

ESPRESSO 4

CAPPUCCINO or LATTE 6

### COGNACS

Courvoisier VSOP 13

Martell VS 10

Hennessy VS 14

Rémy Martin VSOP 14

Cles Des Ducs VSOP 12

### WINE SELECTIONS

### PORT/DESSERT

Kopke Fine Ruby Port 10

Ramos Pinto 2014 Port Lbv 14

Dow's 2002 Single Harvest Colheita Tawny Port 20

Taylor-Fladgate 20yr Tawny Port 24

Rare Wine 'Boston' Bual Madeira 33

Quady 'Elysium' California Black Muscat 15

Chateau Bellevue Monbazillac 18

Inniskillin Vidal Icewine 30

 - gluten-friendly

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are happy to accommodate any allergies or dietary restrictions. Please inform your server before ordering.