

DESSERTS

◆ FROM THE PASTRY CHEF

\$6.50

housemade desserts served with a complimentary cup of Mountain Bird T&T Special Reserve Coffee

Trot on Over Here

sticky toffee pudding cake baked with brandy soaked dates, topped with caramel sauce & maple bacon brittle ice cream
****Voted Best Bacon Dish by Southern Living Magazine****

Summer Harvest Galette (Gluten-Free)

*cherry & peach buttermilk custard in cornmeal crust
berry vinegar & burnt honey marmalade ice cream*

O'Possum Pie (Arkansas State Pie)

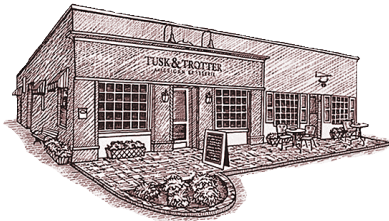
*chocolate custard & vanilla bean cream cheese frosting
pecan sandies, coconut marshmallow, maple bacon ice cream*

My Summer Jam

*toasted blueberry & blackberry jam pound cake
cheesecake ice cream with honeyed almonds & oats*

Tusk Root Beer Float (Gluten-Free)

*Scott's housemade root beer & bourbon brown sugar cherry
Arkansas black walnut & toasted marshmallow ice cream*



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