

CEDRIC'S® TAVERN



Desserts

Blood Orange Cheesecake citrus cookie crust, cream cheese mousse, grapefruit curd 8

Chocolate Almond Tart cherry bourbon sauce, candied almonds, cinnamon cremeux 8

Lemon Olive Oil Cake honey glaze, toasted hazelnuts and rosemary cream 7

Bailey's Irish Crème Brûlée salted caramel macarons and chocolate Chantilly cream 9

Tavern Chocolate Cake chocolate cake soaked in toffee sauce, chocolate ganache, vanilla ice cream 9

Artisan Cheese Plate seasonal preserves, beer jam, toasted nuts and local Roots & Branches crackers 18

Pastry Chef – Heidi Badger

After Dinner Drinks

Toffee Coffee

butterscotch schnapps, coffee,
and whipped cream 8

Monte Cristo Coffee

Grand Marnier, Kahlua, coffee,
and whipped cream 12

Brown Cow Cappuccino

white crème de cacao, Kahlua,
espresso and steamed milk 9

Espresso Martini

Stolichnaya Vanil vodka and Kahula,
chilled espresso with a splash of cream 12.50

Late Bottled Vintage Port

2012 Quinta do Noval 42 bottle

Coffee and Tea

Biltmore *Signature Roast Coffee*

100% organic and fair-trade certified 3.50

Espresso 3.75

Cappuccino 4.50

Café Latte 4.50

Hot Teas 2.95

Cordials

Amaretto Di Saronno

Bailey's Irish Cream

Frangelico

Kahlua

Sambuca

8