

# J. TIMOTHY'S Taverne

Since 1789.....

## DESSERTS

**Bread Pudding** ~ A house favorite, it changes daily, ask your server what the flavor is today. \$6.00

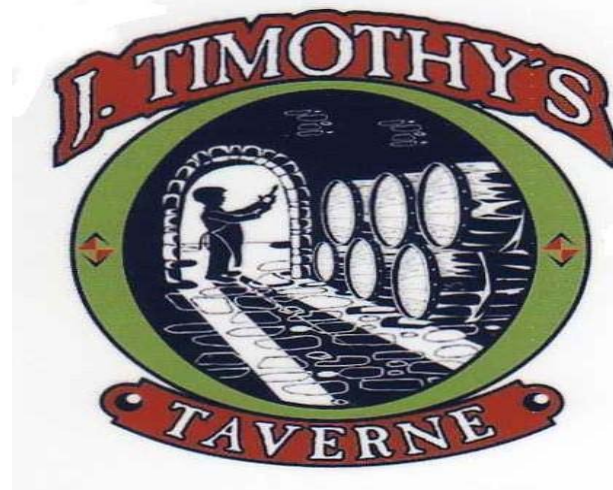
**Pumpkin Cheesecake** ~ Our version of the classic cheesecake is infused with pumpkin puree and cinnamon, garnished with cranberry caramel \$6.00

**Brownie Sundae** ~ Warm house made fudge brownie, premium vanilla ice cream, chocolate & caramel sauce, whipped cream, chopped walnuts, and a cherry \$6.00

**Chocolate Peanut Butter Pie** ~ Peanut butter fudge, dense chocolate truffle, chocolate sauce w/ peanut brittle garnish. \$6.00

**Pecan Praline Crème Brûlée** ~ Smooth custard infused with sweet praline and crunchy pecans \$6.00

**Carrot Cake Cup Cake** ~ "Oversized" house made carrot cake with a maple cream frosting. \$6.00



## After Dinner Cordials

Grand Marnier	\$8.25
Drambuie	\$8.50
Bailey's Irish Cream	\$8.50
Amaretto di Saronno	\$8.00
Tia Maria	\$8.25
Remy Martin	\$9.00
Sambuca	\$8.75
Frangelico	\$9.00
Kahlua	\$7.75

## Sherry

Osbourne Amontillado	\$3.75
----------------------	--------

## Port

Ramos Pinto Porto Tawny	\$5.00
Ramos Pinto Porto Ruby	\$5.00