

## DESSERT

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# FIRESIDE TAVERN

### PEANUT BUTTER PIE | 10 (GF OPTION)

Rich and creamy pie topped with Reese's Peanut Butter Cup crumbles.

### MILE-HIGH MOUSSE CAKE | 10 (GF)

Mexican chocolate cake layered with mousse and rich ganache.

### VANILLA BEAN PANNA COTTA | 10 (GF)

Vanilla bean custard finished with caramelized sugar.

### MINI DESSERT TRIO | 12 (GF OPTION)

Chef's selection of three mini desserts.

### BANANA CAKE | 10 (GF)

Caramelized banana cake with cream cheese frosting.

### ICE CREAM | 5 (GF)

Chocolate or Vanilla.

Make any dessert À La Mode | +3

Make It a Float! | +2

*Served with your choice of soda in a frosted glass.*

### SORBET | 6 (GF)

Raspberry or Limoncello.

Make It a Champagne Float! | +6

## TO DRINK

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### COCKTAILS

#### HAZELNUT MOCHA ESPRESSO | 13

Vodka, Espresso, Coffee Liqueur, Hazelnut, Cocoa

#### TOasted MARSHMALLOW HOT COCOA | 12

Vanilla Vodka, Chocolate, Hot Cocoa,  
Whipped Cream, Toasted Marshmallow

#### CHAMOMILE HONEY TODDY | 12

Irish Whiskey, Chamomile Tea, Honey, Lemon

#### TAWNY PORT, 10-YEAR | 12

Offley Baron de Forrester | Portugal

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### HOT DRINKS

#### COFFEE | 4

The Gerhart Coffee Company | Lancaster, PA

#### HOT CHOCOLATE | 3

Served with whipped cream.

#### HOT TEA | 3

Green Tea • English Breakfast • Mint •

Earl Grey • Chamomile Citrus • Chai

Black Tea (Regular, Decaf, Lemon, Raspberry)

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GF Gluten-free

VG Vegetarian

V Vegan

GF OPTION Gluten-free substitutions available

VG OPTION Vegetarian substitutions available

V OPTION Vegan substitutions available

Please inform our team of any food-based allergies.

While we have a dedicated gluten-free fryer, please note that some vegetarian/vegan items are prepared in a shared fryer.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.