

DESSERT

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.

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

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

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

Black Tea (Regular, Decaf, Lemon, Raspberry, Cinnamon)

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.