

14 PRIME

DESSERT

Honey Slice

Honey Pie with Brown Sugar Meringue,
Espresso Ice Cream, Dulcey Crumble

\$23

Omi's Carrot Cake

Cream Cheese Frosting and Candied Pecans

\$22

S'mores Pavlova (GF)

Toasted Meringue, Whipped Sipping
Chocolate, Brown Sugar Cinnamon Meringue,
Honey Graham

\$23

Chocolate Mousse Delight

Valrhona Chocolate Mousse with Hazelnut
Praline, Chocolate Cake, Feuilletine Crunch,
and Vanilla Bean Chantilly

\$24

Cozy Cobbler

Honeycrisp Apples, Fennel Pollen,
Cinnamon Ice Cream

\$24

Toffee Sundae

Brown Butter Cake, Vanilla Bean Ice
Cream, Toffee Sauce, and Pretzel Crunch

\$25

COFFEE & TEA

Brewed with Pride Using Lavazza Beans

Coffee
\$5

Latte
\$5

Cappuccino
\$5

Espresso
\$4/\$6

Hot Tea

Assorted Varieties from SerendipiTea

\$5



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DESSERT COCKTAILS \$17

Espresso Martini

Ketel One Vodka, Espresso,
Mr. Black, Sugar in the Raw

Irish Coffee

Tullamore Dew, Sugar in the Raw,
Vanilla Bean Cream

Liquid Assets

Pistachio Cake Batter Rittenhouse Rye, Kina
d'Or, Amaro Montenegro, Amaro Nonino,
Lustau Solera Sherry, Salt

The Final Pour

Old Forester Bottled in Bond, Averna, Crème
de Cacao, Oloroso Sherry, Salt, Vanilla Cold
Foam, Chocolate Cold Foam

Hot Buttered Rum

Planteray OFTD Rum, Planteray
Cut & Dry Coconut Rum,
Ras el Hanout Butter Batter

Amaros

Bittersweet and herbaceous, amaros are sipped
after dinner to aid digestion and slow things down.
The perfect end to a meal worth remembering.

Amaro Averna \$14

Amaro Montenegro \$14

Amaro Nonino \$16

Braulio \$16

Cynar 70 \$14

Fernet Branca \$14

Port Wines

Adriano Ramos Pinto, 10yr Tawny \$16

Dow's, 20yr Tawny \$20

Dessert Wines

Donnafugata, Passito di Pantelleria, Sicily, Italy 2022 \$28

Royal Tokaji, Aszú, 5 Puttonyos, Hungary 2018 \$30