

desserts

Chocolate Fudge Cake v/gf

Chocolate Mousse Filling,
Dark Chocolate Ganache / 11

Brownie Sundae v/gf

Double Fudge Brownie, Candied Walnuts,
Your Choice of Dairy Free Ice Cream,
Chocolate or Caramel Sauce / 11

Peanut Butter Ice Cream Pie v/gf

Dairy Free Peanut Butter Ice Cream,
Chocolate Crumb Crust, Fudge Topping / 11

Vegan Blueberry Scone / 3-75

Key Lime Pie

Ginger Snap Cookie Crust / 10
Made with Organic Eggs

Old Fashioned Chocolate Pudding gf

Extra Dark Chocolate, Whipped Cream,
Freshly Baked Cookie of the Day / 10
Available as a vegan dessert upon request

Classic Opera Cake a la Mode v

Chocolate & Mocha Cream Layer Cake,
Coffee Buttercream, Chocolate Glaze / 11

Vegan Chocolate Chip Scone / 3-75

Ivy's Carrot Cake v

Moist Cake with Walnuts & Raisins,
Dairy Free "Cream Cheese" Frosting / 11

Apple Crisp

Bourbon Apples, Cinnamon Walnut Topping,
Vanilla Bean Ice Cream, Caramel Sauce / 11

Lemon Blackberry Cheesecake

Traditional Cheesecake, Whipped Cream,
Macerated Blackberries / 11



PASTRY CHEF IVY HAAKS

House Made Ice Creams & Sorbets

Vegan and Gluten-Free available
Ask Your Server about Today's Flavors

One Scoop / 6 Two Scoops / 9
Add Chocolate Sauce or Caramel Sauce

v: vegan | veg: vegetarian | gf: gluten free

Some of Our Made-In-House Ice Cream May Contain Nuts. Please Ask Your Server.

Celebrate your special occasion with a custom made cake from our in-house bakery

We practice caution in preparing our gluten free items and do our best to insure a gluten free product. Farmer's Table is NOT a gluten free environment. In consuming our gluten free products, be aware that there may be a chance of cross contamination. Patrons are encouraged to consider this information in light of their individual requirements and needs.

after dinner drinks

trend teas

Organic Trend Tea Served with Cane Sugar or Dry Natural Sweeteners

English Breakfast

This Tea Produces a Full Bodied Yet Smooth Cup, A Perfect Way to Start The Day / 4

Jade Cloud

A Lively, Delicious Everyday Green Tea Nurtured by the Clouds and Cool Mist of Early Spring / 4

Lemon Ginger

Chinese Green Tea with Ginger Root, Lemon Grass and Lemon Myrtle / 4

Chamomile & Mint

A Blend of Chamomile, Peppermint Leaf, Licorice Root and Lemon Peel (No Caffeine) / 4

Organic White Spice

White Tea with Star Anise and Helichrysum Flowers / 4

Reiki Blend

A Balance of Dried Fruits, Herbs and Flower Blossoms (No Caffeine) / 4

port

Dow's 10 Year Tawny / 12 **Dow's 20 Year Tawny** / 19

Dow's LBV / 12

cordials

Amaretto Di Saronno / 12 **Kahlúa** / 11

Frangelico / 12 **Sambuca** / 11

Chambord / 11 **Bailey's** / 11

cognac

Grand Marnier / 13

Hennessey Privilege / 17

Courvoisier VSOP / 17

barista

Available Decaffeinated, Organic Whole Milk, Soy, Almond, or Coconut Milk

Organic Coffee Service

Latitude 23,5 Organic "Roast Masters Blend" / 3

Cappuccino

Espresso, Hot Milk, and Steamed Milk Foam / 5

Espresso / 4

Latte

Espresso and Steamed Milk / 5
Flavors: Mint Chocolate, Chocolate Hazelnut, Pumpkin Spiced Caramel / 6

Double Espresso / 6

Americano

Espresso and Hot Water / 4

Café Mocha

Espresso, Chocolate and Steamed Milk / 6

Macchiato

Espresso Topped with Steamed Milk Foam / 5

Chai Tea Latte

Organic Black Tea, Chai Spice, Steamed Milk, Cinnamon Sprinkle / 6

Mocha Macchiato

Espresso and Chocolate Topped With Steamed Milk Foam / 5

Cold-Press, Iced Coffee / 6