

THE ROYCROFT INN

Inn-Made Desserts,
Specialty Coffees & Cordials

~ Autumn 2018 ~

Apple Bourbon Cheesecake

Bourbon flambéed apples ~ gluten free spiced cookie crust
~ coffee caramel sauce ~ brown butter tuile ~ 8

Chocolate Truffle Cake

Flourless Belgian milk chocolate cake ~ dark chocolate
ganache ~ dark and white chocolate motif ~ Inn-made
chocolate sauce ~ 8

Carrot Cake Mousse Dome

Carrot cake baked with pineapple and shredded coconut ~
vanilla mousse ~ pineapple gelée ~ white chocolate
ganache ~ coffee caramel sauce ~ 8

Chocolate Chip Skillet Brownie

Baked fresh to order ~ dark French coco ~ crème de cacao
~ hot fudge ~ ideal for sharing...or not!
served hot a la mode ~ 10

Vanilla Bean Crème Brûlée

Classic vanilla bean custard ~ caramelized vanilla
sugar crust ~ fresh berries ~ 8

Cranberry Cherry Burgundy Sorbet

Vegan ~ candied citrus and berries ~ Burgundy wine
poached cherries ~ honey and orange zest ~ 7

Hot Fudge Sundae

Vermont Premium ice cream ~ Inn-made hot fudge ~
caramel sauce ~ whipped cream ~ fresh berries ~ 6

The Dessert Sliver

served in a petite portion, the perfect complement
for your sweet tooth ~ 4

Vermont Premium Ice Creams

Vanilla ~ Chocolate ~ Coconut

 ~ Available as gluten free upon request

 ~ available in sliver portion

Specialty Espresso,
Cappuccino & Lattes

regular or decaffeinated ~ 3.50

may also be served with your favorite flavor ~ 4

Amaretto
Caramel
English Toffee
French Vanilla
Pumpkin Spice
Hazelnut
Orange
Raspberry
Peppermint

or with your favorite cordial ~ 8



The Roycroft Inn also offers

Irish Coffee - Jameson Irish whiskey - 8

B-52 - Bailey's, Grand Marnier and Kahlua - 11

Monk's Rope - Frangelico and Crème de Cacao - 9

The Emerald Isle - Bailey's Irish Cream - 10

Spanish Coffee - Tia Maria and Brandy - 10

Prince Charles - Drambuie - 10

The Lady Godiva - Godiva chocolate liqueur - 10



French Press

French Roast bean

served in a glass press pot with a crystal sugar stick - 6

