

THE ROYCROFT INN

Inn-Made Desserts, Specialty Coffees & Cordials

~ Autumn ~
2020



Desserts and Ice Creams

Pumpkin Spice Cake 🍂

Inn-baked layered cake, chocolate swirl and vanilla bean cream filling - Dolce de leche garnish - 8

nut free

Chocolate Truffle Cake 🍂

Flourless Belgian milk chocolate cake - dark chocolate ganache - dark and white chocolate motif -

Inn-made chocolate sauce - 8

gluten free & nut free

Peanut Butter Pie 🍂

Gluten free vanilla crust layered with creamy peanut butter filling and Callebaut chocolate ganache - 8

gluten free

Vanilla Bean Crème Brûlée

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

gluten free & nut free

Caramel Apple Sorbet 🍂

Inn-made sorbet with fresh apples & spice, - spun sugar garnish - 8

gluten free & dairy free

Hot Fudge Sundae 🍂

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

gluten free & nut free

The Night Cap ~ Sliver Combo

One sliver slice of Chocolate Truffle Cake and pony glass "Night Cap"

Kahlua - Recipe 21 vodka - cream - dash of cocoa powder - 10



🍂 ~ The Dessert Sliver

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

VERMONT PREMIUM Ice Creams

Vanilla ~ Chocolate ~ Pumpkin
Lemon Sorbet ~ Rainbow Sherbet

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 & Crème de Cacao - 9

The Emerald Isle - Bailey's Irish Cream - 10

Deathwish Coffee - Deathwish coffee vodka - 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

