

THE ROYCROFT INN

Inn-Made Desserts, Specialty Coffees & Cordials

~ Winter ~

2021



Desserts and Ice Creams

Vanilla Bean Crème Brûlée

Classic vanilla bean custard - caramelized
vanilla sugar crust - fresh berries - 8
gluten free & nut free

Individual Blueberry Pie

Inn-made blueberry pie with flakey crust
and Dutch crump topping - 8

Chocolate Truffle Cake

Flourless Belgian milk chocolate cake -
dark chocolate ganache - dark and white
chocolate motif - Inn-made chocolate sauce
Full Size - 8 / Sliver Slice - 4
gluten free

Peanut Butter Pie

Gluten free vanilla crust layered
with creamy peanut butter filling
and Callebaut chocolate ganache
Full Size - 8 / Sliver Slice - 4
gluten free

Hot Fudge Sundae

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

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



VERMONT PREMIUM Ice Creams

Vanilla ~ Chocolate
Mint Chocolate Chip ~ 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 ~ 10



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

