

THE ROYCROFT INN

Inn-Made Desserts, Specialty Coffees & Cordials

~ Spring ~
2021



Desserts and Ice Creams

Vanilla Bean Crème Brûlée

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

gluten 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

Pina Colada Sorbet

Inn-made sorbet with house spiced rum,
fresh pineapple & coconut - garnished with
toasted coconut & candied lime
Full Size - 8 / Sliver Portion - 4

gluten free & dairy free

Hot Fudge Sundae

Vermont Premium ice cream - Inn-made hot fudge
- caramel sauce - whipped cream - fresh berries
3 Scoops - 6 / Sliver Sundae - 4

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

