

House Made Brandywine Prime Desserts-

Glazed Amish Doughnut Bread Pudding

Caramel, chocolate and mascarpone dipping sauces

10

Pumpkin Cheesecake

Spiced caramel

8

Chocolate Peanut Butter Mousse

Peanut butter tuille, Belgium chocolate sauce

10

Classic Vanilla Bean Crème Brûlée

Laced with bourbon, Nutty biscotti

8

Vanilla Local Gala Apple Gratin

Served warm with a Prosecco custard

8

Local Creamery Ice creams

7

Chef's Market Selection of Cheeses-

Bayley Hazen Blue-Vermont blue veined-Ayrshire cow's milk
Pleasant Ridge Reserve-WI-cow's milk, nutty, sweet, salt, sour
Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk

20

BP Specialty after Dinner Drinks

Crème Brûlée Martini -Stoli Vanilla, Frangelico, Cointreau, sugar rim	\$10
Bistro Cappuccino -Oversized cappuccino topped with Baileys whipped cream and shaved chocolate	\$10
Tiramisú Martini -Kahlua, Stoli Vanilla, coco powder	\$10
Espresso Martini -Espresso, Mt. Gay and Kahlua	\$11
BP Irish coffee -Jameson's and Baileys laced whipped cream	\$12

Scotch, bourbon, Port and other after dinner beverages are listed on the back of this page.
