

# ROWDY HALL

## ~ DESSERTS ~

### PROFITEROLES 12.

choux pastry, banana ice cream,  
sweet and salty peanuts, warm caramel

### WARM MILK PAIL APPLE STRUDEL 11.

flaky filo, *Milk Pail* apples, pecans,  
rum raisin sauce, whipped cream

### CHOCOLATE MOUSSE 11.

bittersweet chocolate mousse, whipped cream,  
shaved chocolate, cocoa nib meringues

### BREAD PUDDING 12.

Maker's Mark butter glaze, pecans, raisins

### OG CHOCOLATE FUDGE CAKE 14.

four layers of chocolate cake,  
rich chocolate fudge, chocolate crumbles

## ~ FROZEN ~

### ONE SCOOP 4. | TWO SCOOPS 8.

vanilla, chocolate, cookies & cream ice cream  
& seasonal sorbet

#### TOPPERS

warm caramel +2.	rainbow sprinkles +1.
hot fudge +2.	wet walnuts +2.
whipped cream +1.50	sweet & salty peanuts +2.
chocolate cookie crumbles +2.	

Pastry Chef: Kelsey Roden

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