

ROWDY HALL

~ DESSERTS ~

STICKY TOFFEE PUDDING 13.

warm toffee soaked date cake, toffee crunch,
mascarpone ice cream

PECAN PIE 12.

whipped cream, E.H. Taylor Bourbon caramel sauce

CHOCOLATE MOUSSE 12.

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

BREAD PUDDING 14.

Maker's Mark butter glaze, pecans, raisins

OG CHOCOLATE FUDGE CAKE 15.

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

~ FROZEN ~

ONE SCOOP 6. | TWO SCOOPS 10.50

vanilla, chocolate, cookies & cream ice cream
& raspberry 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.	
E.H. Taylor Bourbon caramel sauce +3.	

Pastry Chef: Kelsey Roden