



DESSERTS

BREAD PUDDING OF THE DAY

Topped with vanilla ice-cream. 6

CRÈME BRÛLÉE ^{GF}

Vanilla custard with a crispy caramelized top. 6

PEANUT BUTTER TART ^{GF} ^{VG}

Vegan & gluten-free tart filled with Hershey Reese peanut butter.
Topped with Callebaut dark chocolate and a homemade dark chocolate glaze. 6.50

CHOCOLATE GANACHE BUNDT CAKE

Warm chocolate sauce, chop pecans, vanilla ice cream. 7

SEASONAL COBBLER OF THE DAY

Warm cobbler topped with vanilla ice-cream. 7

TELLICO KEY LIME PIE

Graham cracker crust, creamy key lime filing, whipped cream, lime wheel. 7

NEW YORK BRÛLÉE CHEESECAKE

Rich and creamy classic cheesecake topped with a light crust of caramelized sugar 7

ITALIAN TIRAMISU

Espresso and coffee liquor soaked sponge cake and a creamy mascarpone cheese filling
topped with cocoa powder and whipped cream 7

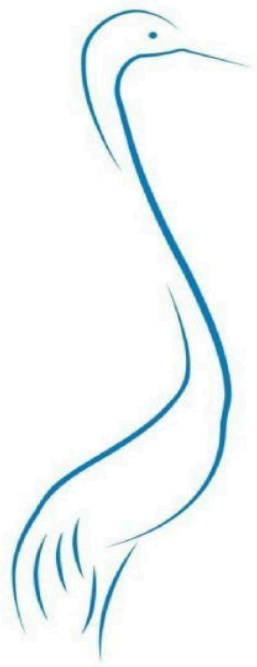
STRAWBERRY SHORTCAKE

Warm pound cake, vanilla ice-cream,
fresh strawberry topping, whipped cream. 7

FLOURLESS CHOCOLATE CAKE ^{GF}

A rich decadent flourless gluten free cake with a silky chocolate ganache glaze. 8

^{GF} - Signifies the dish is made without gluten ^{VG} - Signifies the dish is vegan



The
Blue
Heron
restaurant & lounge

COFFEE & DESSERT DRINKS

COFFEE

Regular or Decaf 2

ESPRESSO

Choice of decaf, regular, or bold 4

CLASSIC ESPRESSO

Espresso with a lemon twist 4.25

ESPRESSO ANISE

Warm espresso with a shot of Anisette 6.50

IRISH COFFEE ROYALE

Coffee, Jameson, & Bailey's Irish Cream 7.50

MILLIONAIRE'S COFFEE

Coffee, Kahlua, Frangelico, & Bailey's Irish Cream 7.50

CAFÉ VISTA

Coffee, Blue Chair Bay Coconut Spiced Rum Cream, & Hazelnut Liqueur 7.50

BUFFALO RUSSIAN

Wheatley Vodka, Kahlua, Buffalo Bourbon Cream, & Cream 9.50

BRANDY ALEXANDER

Vanilla Ice Cream, Christian Brothers Brandy, & Dark Crème de Cacao 10

GODIVA CHOCOLATE MARTINI

Godiva Chocolate Liqueur, Crème de Cacao, Vanilla Vodka, & Cream 10.50

ESPRESSO MARTINI

Espresso, Tito's Vodka, Kahlua, & Simple Syrup 11