

# DESSERT

## SWEETS

<b>Butterscotch Crème Brûlée</b>	<b>\$10</b>
sour cherry preserves	
<b>Mexican Chocolate Tart</b>	<b>\$10</b>
whipped cream, pecans, lace cookie	
<b>Green Strawberry &amp; Rhubarb Trifle</b>	<b>\$10</b>
pound cake & whipped cream	
<b>Sorbet Trio</b>	<b>\$8</b>
rotating selection	

## TEA & COFFEE

<b>MEM Tea</b>	<b>\$5</b>
earl grey, irish breakfast, moroccan mint, china green, crimson berry, lemon chamomile	
<b>Coffee</b>	<b>\$4</b>
<b>Cold Brew</b>	<b>\$5</b>

\*To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.