



DESSERTS

desserts proudly made in-house by the Hawthorne Hotel

PEACH COBBLER 14

served warm, yellow peaches, cinnamon sugar biscuit, fresh whipped cream
a la mode +2
NF

KEY LIME 14

layered key Lime curd, graham cracker, toasted coconut whipped cream

NATHANIEL'S BREAD PUDDING 12

caramelized pear, bourbon caramel, sea salt, chocolate chip
a la mode +2
NF

CLASSIC CRÈME BRÛLÉE 12

brûlées sugar, fresh berries
GF, NF

STRAWBERRY CREAM CHEESE SHORTCAKE 14

macerated strawberries, creamy filling, buttermilk biscuit, fresh whipped cream

CITRUS-CHOCOLATE MOUSSE 14

candied pecans, cinnamon shortbread cookies
VV

ICE CREAM SUNDAE 12

vanilla ice cream, home-made caramel and chocolate sauce, fresh whipped cream, cherry
GF, NF

Build your own : each topping +1
salted pistachio, candied pecan, crushed Oreo,
macerated strawberries, toasted coconut, chocolate sprinkles

RASPBERRY SORBET 12

fresh berries
VV, GF, NF

VV – Vegan | GF – Gluten-Free | NF – Nut-Free

CHOC-TAILS 11

TIRED TRAVELER ICED COFFEE | *caffeinated iced coffee, Kahlua, Baileys Irish Cream, chocolate drizzle, on the rocks*

MOOSE TRACKS | *Godiva white chocolate liqueur, Skrewball peanut butter whiskey, milk, chocolate and caramel drizzle, on the rocks*