

# FROM OUR PASTRY KITCHEN

The Mill's Chocolate Cake 10  
*Berry Coulis | Buttermilk Ice Cream | Chocolate  
Cookie Crunch*

Fried Cherry Hand-Pie 8  
*Brandied Cherries | Toasted Almond Crunch | High  
Road Vanilla*

Brioche Bread Pudding 8  
*Lemon Curd | Fresh & Dried Raspberries | Vanilla Ice  
Cream*

Strawberry Shortcake 7  
*Strawberry Cheesecake | Strawberry Rhubarb Coulis  
| House Made Shortcake | Whipped Cream*

Brown Butter Blondie Skillet 8  
*Candied Pecans | Dark Chocolate | Salted Caramel  
Bourbon Burnt Sugar Ice Cream*

Orange Crème Brulee 8  
*Orange Blossom Cream | Satsuma Chantilly | Tuille |  
Fresh Berries*

## LOCAL CREAMERY HIGH ROAD "\$2 A SCOOP"

Southern Vanilla  
Raspberry Prosecco Sorbet

Caramel Pecan  
Bourbon Burnt Sugar

## COFFEE

Lake House Coffee 3.00  
*Regular/Decaf*

Espresso 3/5  
*Single/Double*

Cappuccino 6

Latte 6

## AFTER DINNER DRINKS

Apple Pie Toddy 10  
*Apple Pie Moonshine | Honey Syrup | Lemon Juice |  
Nutmeg & Cinnamon*

The Mill Irish Coffee 11  
*Jameson | Kahlua | Baileys | Double Espresso | Heavy  
Cream*

Espresso Martini 13  
*House Vanilla Vodka | Kahlua | Fresh Brewed  
Double Espresso | Cocoa Rim*

S'mores White Russian 11  
*Absolut | Kahlua | Half & Half | Chocolate & Graham  
Cracker Rim | Toasted Marshmallow*

Presented by Pastry Chef Lauren Holte