



-----Pastries & Sweets-----

All our pastries and sweets use only the finest ingredients and are made daily by highly skilled and passionate pastry chefs. Making pastries in house also takes time. Unfortunately, this is becoming more and more of a rarity in restaurants. We are as committed as we were on day one (February 8, 2005) to deliver an elevated culinary experience for our guests. We encourage you to eat dessert first as they are that good and you deserve to treat yourself. Oh, and they are all stress free.

Key Lime Pie

graham cracker crust | whipped cream
7.93

Goat Cheese Cheesecake

plum & gin coulis | graham cracker crust
9.93

Whachamahavit

cornflakes | peanut butter | praline | chocolate | candied hazelnuts
5.93

Chai Cheesecake

cinnamon | sour cream | ginger | pecan gingersnap crust
6.93

Carrot Cake Baklava

cream cheese frosting | pecans and walnuts | maple syrup
6.93

Dark Chocolate Brownie

3.93

White Chocolate Brownie

3.93

Big A\$\$ Cookies 3.93

"evil cookie" made with Cordillera dark & milk chocolate chips & Georgia pecans

*Named by a woman who in 2005 claimed she was possessed
and deemed in 2018 the best cookie in Georgia by the AJC.*

"evil cookie" no pecans

peanut butter
oatmeal raisin