

TOWNE CRIER CAFE



Fine Music & Food Since 1972

DESSERT MENU

APPLE WALNUT DANISH with CHOCOLATE CHIPS 8

BELGIAN CHOCOLATE WALNUT BROWNIE 7

CHOCOLATE TRUFFLE TORTE 9

BANANA NUT BREAD 7.50

SOUR CREAM PLUM COFFEE CAKE 7.50

CARROT CAKE 8

HAZELNUT DACQUOISE 9

SOUR LEMON POUND CAKE 7.50

WHITE CHOCOLATE LEMON CHEESECAKE 9

GRAND MARNIER CHOCOLATE CHEESECAKE 9

POPPYSEED CAKE 8

(Non Dairy, Made without Sugar or Eggs)

ICE CREAM BY THE DISH 4

VANILLA * CHOCOLATE

Add a Scoop to Any Dessert... 3

Pastry Chef: Mary Ciganer

SPECIALTY COFFEES

CAFE OLÉ! with Kahlua & Liqor "43"

DUTCH DELIGHT with Rumpel Minze, Chocolate Syrup and Sambuca

JAMAICAN IMPORT with Kahlua and Myers's Rum

VIVA LA FRANCE! with Grand Marnier and Brandy

MOCHA BAILEY'S with Brandy, Chocolate Syrup and Bailey's

KEOKI with Crème de Cacao and Brandy

ROMAN with Frangelico and Sambuca

TOWNE CRIER SPECIAL with Bailey's and Frangelico 9

TEAS & COFFEES

G.H. FORD Special Blended Teas 3

Individual Pot

Russian Caravan, Earl Grey, English Breakfast, Cinnamint, Fruit Ambrosia, Lemon Cooler

Special House Blend Coffee 2.50 * Water Processed Decaffeinated Coffee 2.75 (Unlimited Refills)

Espresso 3 Cappuccino 4