

Housemade Desserts

Marionberry Cobbler

Our most famous dessert made with Oregon Marionberries and served warm with vanilla ice cream.

Apple Walnut Custard Pie

A twist on your typical apple pie, with a sour cream custard filling and delicate walnut crumble topping.

Killer Cheesecake

West coast style cheesecake with your choice of homemade toppings. To die for!

Old Fashioned Chocolate Cake

Delicious moist chocolate cake with a chocolate cream cheese frosting, simply delicious.

Crème Brûlée (GF)

Made with real vanilla beans, it's a classic that you just can't forget.

Chocolate Rum Mousse (GF)

From a recipe the owner and her daughter have made together for years, this velvety, melt in your mouth chocolate dessert is sure to please.

Warm Brownie Sundae (GF)

A housemade brownie warmed and topped with vanilla ice cream, whipped cream, and homemade chocolate sauce, you will never know its gluten free.

Boccone Dolce (GF)

A specialty of our head baker, it pairs delicate baked meringue layers with fresh fruit, whipped cream and a rich chocolate sauce.

Cinnamon Raisin Bread Pudding

Made from our own brioche bread, mixed with rum soaked raisins and served warm with a toffee rum sauce.