



CALEB'S

AMERICAN KITCHEN

BYO

Desserts

Gram's Pudding Trio (GF)	8
65% dark chocolate pudding, coconut and golden raisin rice pudding, burnt sugar butterscotch pudding, chocolate toffee brittle	
Julian's Award-Winning Salted Caramel Blondie Sundae	8
salted caramel, vanilla ice cream, whipped cream	
Today's Fruit Crumble	8
ask your server about today's special topped with vanilla ice cream	
Flourless Chocolate Cake (GF)	8
dark chocolate mousse, whipped cream	
Chocolate Pecan Praline Layered Cheese Cake	8
chocolate and caramel sauces	
Frozen Strawberry Mousse (GF)	7
dairy free and delicious (contains egg whites)	
Tanner Brothers Ice Cream	7
ask your server about today's flavors	

After Dinner Beverages

Coffee or Decaf	3.00
Cappuccino	4.50
Espresso	4.00
Lipton Tea or Decaf	3.00
Harney & Son Tea	3.25
organic green, darjeeling, red raspberry, egyptian chamomile, earl gray, english breakfast, organic peppermint	

For all outside occasion cakes, we charge a \$3.50 per person cake-cutting fee, which includes a scoop of vanilla ice cream