

DESSERTS

Pastry Chef, Amy Roberts

\$11.00

Crème Caramel

Caramelized vanilla custard with caramel sauce.

Bourbon Pecan Olive Oil Cake

Drizzled with chocolate ganache, bourbon caramel, and bourbon smoked salt.

Blueberry Lemon Cheesecake

Meyer lemon cheesecake baked in a graham cracker crust with blueberry compote and a Meyer lemon curd.

Chocolate Mousse Cake

Dark chocolate brownie topped with layered dark, milk, and white chocolate mousse over chocolate ganache.

Vanilla Orange Crêpe

House-made crêpes filled with vanilla mandarin custard over a mango-orange gastrique topped with crushed vanilla touille.

Fruit Cobbler

Seasonal fruit, biscuit topping, and vanilla ice cream.

Ice Cream

Toasted marshmallow ice cream with caramel swirl and chocolate Stracciatella. \$9.00

Provided exclusively to Jack Fry's by local maker Louisville Cream.

Sorbet

Rotating flavor. \$9.00

COCKTAILS

Beverage Manager, Ashley Grimes

\$12.00

Night At The Movies

Amarula, Butterscotch Schnapps, salted rim.

Espresso-tini

Vodka, Kahlua, and locally roasted espresso.

Add Mozart Dark Chocolate or Mozart White Chocolate \$2

Nuts & Berries

Frangelico, Disaronno, Giffard Framboise, and a splash of cream.

Café José

Grand Marnier, Bailey's, Frangelico, locally roasted coffee and whipped cream.