



## • DELIGHTFULLY DECADENT DESSERTS

### SMITH ISLAND CAKE

Smith Island Cake is the official State Dessert of Maryland, home of Blackwall Hitch's flagship store, Blackwall Hitch Annapolis. Consisting of eight to ten layers of sumptuous yellow cake slathered in rich, buttery frosting, our cakes are made locally by Smith Island Cake Company and delivered fresh in a variety of flavors. Order a piece of today's specialty cake to share (or maybe just to indulge in solely!) & discover why this treat has earned a top spot in the hearts of locals from every state in the Union. \$9

### WARM CHOCOLATE CHIP COOKIE SKILLET

A fresh-baked, ooey-goey, warm Chocolate Chip Cookie drizzled with rich Chocolate & sticky Caramel Sauces presented in an cast-iron skillet & served à la mode with Vanilla Ice Cream \$8

### APPLE-CRANBERRY OAT CRUMBLE

Roasted Fuji Apples & Dried Cranberries baked to a luscious golden brown presented in an oven-hot, cast-iron skillet topped with crumbly Cinnamon Oats served à la mode with Vanilla Ice Cream \$9

### CHOCOLATE FLOURLESS TORTE

This flourless cake, featuring both chocolate and cocoa, is rich, rich, RICH! Finished with fresh, succulent Strawberry Sauce & luscious White Chocolate Shavings then dusted with a fine, chocolate Cocoa Powder \$9

### PINEAPPLE UPSIDE-DOWN SKILLET CAKE

Light, buttery white Sponge Cake served in a hot, cast-iron skillet topped with caramelized Pineapple & buttery Brown Sugar presented upside down & drizzled tableside with sticky sweet Caramel Sauce \$9

### CHEF'S SEASONAL CHEESECAKE

Why be tied to only one style of the Empire State's most famous dessert? Our rich & silky Cheesecakes vary with the season and our Chef's whims. \$9

Ask your server about today's luxurious selection.

**VANILLA ICE CREAM** \$6

**RASPBERRY SORBET** \$6



### CHOCOLATE TRUFFLES \$2.50 each

These bite-size, spheres of confectionery heaven are alternately filled with rich Ganaches or teasing Fruit Purees fully ensconced in delicate, chocolate shells.

Pick one, pick two... or pick all six & indulge in the sweet pleasure of pure chocolate bliss.

### CAFÉ AU LAIT

White Chocolate Truffle with a hint of Cappuccino

### DULCE DE LECHE

Milk Chocolate Truffle with a Dulce de Leche Caramel Filling

### PASSION FRUIT

Dark Chocolate Truffle filled with a Passion Fruit Purée

### HAZELNUT

Dark Chocolate Truffle with a Hazelnut Filling

### FLEUR DE SEL CARAMEL

Milk Chocolate Truffle with a hint of Sea Salt

### COCONUT DARK CHOCOLATE

Dark Chocolate Truffle with Coconut Shavings

## • AFTER DINNER DRINKS

### Bourbon/Whiskey

Basil Hayden's Whiskey \$12  
Booker's Bourbon \$14  
Bulleit Bourbon \$9  
Bulleit Rye Whiskey \$9  
Knob Creek Bourbon \$9  
Woodford Reserve Whiskey \$10

### Brandy/Cognac/Cordials

Bailey's \$9  
Courvoisier \$12  
DiSaronno Amaretto \$9  
Drambuie \$8  
E&J Brandy \$6  
Frangelico \$9  
Grand Marnier \$10  
Hennessy Cognac \$11  
Kahlua \$8  
Rémy Martin \$11

### Scotch

Chivas Regal \$10  
Dewar's \$8  
Glenfiddich 12 Year \$11  
Glenmorangie 10 Year \$11  
Glenmorangie 18 Year \$11  
Johnnie Walker Black \$9  
Johnnie Walker Blue \$32  
Johnnie Walker Red \$8  
Lagavulin 16 Year \$20  
Laphroaig 10 Year \$17  
Oban 14 Year \$12  
Talisker 10 Year \$12  
The Balvenie DoubleWood 12 Year \$14  
The Glenlivet \$11  
The Macallan 12 Year \$14

