

## DESSERTS

### **DARK CHOCOLATE CRÈME BRULEE**

Coho's version of this classic dessert made with imported Belgian Chocolate. 5.25

### **OUR NEW-WARM PUMPKIN BREAD PUDDING**

Homemade pumpkin bread baked in a spiced eggnog brulee topped with French vanilla ice cream drizzled with caramel. 6.25

### **APPLE CRISP**

With spiced apples and a traditional oatmeal-brown sugar crust accompanied by rich vanilla ice cream. 5.95

### **FUN SUNDAES**

Build own sundae- toppings include crushed M&M's, rainbow sprinkles, chopped walnuts, hot fudge, strawberry sauce, with whipped cream and a cherry. 5.25

### **NESTLES TOLL HOUSE CHOCOLATE CHIP PIE**

Won first place in Howard County Fair, sweet creamy richness in a brown sugar base baked in a pie crust with chopped walnuts and lots of chocolate chips served warm with French vanilla ice cream. 5.95

### **WARM PECAN PIE**

Rated #1 in the nation at the Chicago Global Food Expo, served warm with vanilla bean ice cream. 5.25

### **CRÈME BRULEE**

Classically prepared -Great with one of our signature coffee beverages. 4.95

### **HOMEMADE CHOCOLATE BREAD PUDDING**

French bread soaked in imported Belgian chocolate served warm with a cinnamon rum sauce. Served with vanilla bean ice cream topped with hot fudge & cinnamon sauce. 6.50

### **HOT FUDGE BROWNIE SUNDAE**

House made, warm fudge brownie topped with vanilla bean ice cream, hot fudge sauce, whipped cream and sprinkled with walnuts. 5.25

### **RAINBOW SHERBERT 3.95**

### **RENCH VANILLA ICE CREAM 3.95**