



Annie Gunn's

Foods & wines inspired by the richness of country life.



**Pastry Chef, Danielle Luisi (aka Sweet Pea's Bakery)**

<b>Classic New York Style Cheesecake with Blueberry Sauce and Whipped Cream</b>	<b>10</b>
<b>Warm Sticky Toffee Pudding Topped with Clementine's Vanilla Bean Ice Cream</b>	<b>10</b>
<b>Chocolate Mousse Torte with Fresh Whipped Cream and Raspberries</b>	<b>10</b>
<b>Brown Sugar Cinnamon Pop Tart with Clementine's Vanilla Bean Ice Cream</b>	<b>10</b>
<b>Annie Gunn's Traditional Bread Pudding with Banana Maker's Mark Caramel Sauce</b>	<b>10</b>
<b>Smoke House Market Apple Pie with Clementine's Cinnamon Ice Cream</b>	<b>6</b>

**Clementine's Creamery Ice Creams:**

Madagascar Vanilla Bean, Chocolate Peanut Butter, Cinnamon	<b>Scoop 3</b>	<b>Bowl 8</b>
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**"Happy Days" at Annie Gunn's:**

Fitz's Root Beer Float	<b>8</b>
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**~ Espresso/Cappuccino/Coffee/Tea and Irish Coffee ~**

<b>Annie Gunn's Blend of Free Trade Coffees from Sumatra &amp; Colombia</b>	
<b>Roasted Locally, Freshly Ground, Regular or Decaf</b>	<b>3</b>
<b>Espresso: A Shot of Full Bodied, Rich in Flavor and Aroma, Coffee</b>	<b>3</b>
<b>Cappuccino: Espresso Topped with Frothy Steamed Milk</b>	<b>4</b>
<b>Latte: Espresso with Steamed Milk</b>	<b>4</b>
<b>Brevé Style (steamed Half &amp; Half)</b>	<b>add 1</b>
<b>Café Mocha: Espresso with Chocolate, Steamed Milk &amp; Topped with Fresh Whipped Cream</b>	<b>5</b>
<b>Choice of Flavoring: Caramel, Vanilla, Irish Cream, Almond, Hazelnut or Raspberry</b>	
<b>A Selection of 'Republic of Tea' Loose Leaf Teas Presented by Server</b>	<b>5</b>
<b>Annie Gunn's Irish Coffee made with Jameson Irish Whiskey, Sugar and Fresh Whipped Cream</b>	<b>7</b>

**~ Dessert Wines – all are three ounce servings ~**

<b>10 Year Delaforce "His Eminence's Choice" Tawny Porto (Portugal)</b>	<b>9</b>
<b>20 Year Graham's Tawny Porto (Portugal) served at the table from a Jeroboam (4.5 Liter)</b>	<b>16</b>
<b>30 Year Ramos Pinto Tawny Porto (Portugal)</b>	<b>25</b>
<b>40 Year Dow's Tawny Porto (Portugal)</b>	<b>36</b>
<b>15 Years Old, Henriques &amp; Henriques Malvasia Madeira (Portugal) 11% R.S.</b>	<b>20</b>
<b>Adam Puchta Signature Port (Hermann, MO) Ruby Port Style</b>	<b>6</b>
<b>Stone Hill Cream Sherry (Hermann, MO) 9% R.S.</b>	<b>5</b>
<b>Montelle Vidal Blanc Icewine 2017 (Augusta, MO) 17% R.S</b>	<b>8</b>
<b>Château Pineau du Rey 2012 Sauternes (Bordeaux) 2<sup>nd</sup> Label Ch. Filhot, 10% R.S. est.</b>	<b>9</b>