
DESSERT

FRESHLY BAKED APPLE PIE traditional pie crust 8.75
made with Granny Smith apples.

*Compliment your slice of pie with our house churned
bourbon vanilla ice cream for \$2.00*

LEMON BRÛLÉE CHEESECAKE mascarpone 8.75
vanilla cheesecake, torched lemon curd, traditional
honey graham crust

BROOKLYN BLACKOUT CAKE rich dark chocolate 8.75
cake, chocolate custard, ganache, chocolate crumble

**HOUSE CHURNED BOURBON VANILLA
ICE CREAM** 6.50

DOUBLE-BITE BUTTER TARTS two per order 4.00

TAVERN CHEESE BOARD selection of 3 premium 15.00
cheeses served with toasted cranberry focaccia,
fig jam & candied pecans

CHOCOLATE & ALMOND BISCOTTI (2 PIECES) 1.95
baked in house

SK SCRATCH KITCHEN

We recognize that health and safety are important concerns for our guests. If you have an allergy or sensitivity, please let your server know. We do not assume responsibility for a particular sensitivity or allergy to any food provided at our restaurants. We cannot control or eliminate the possibility or risk of cross-contamination in our kitchens or products supplied to us by our suppliers. If you have any questions or concerns, please speak to the Manager. Taxes not included. (RWT_05/19)

WINE

REDS®

TAVERN

Brooklyn Blackout Cake was invented during World War II by a Brooklyn bakery in recognition of the mandatory blackouts to protect the Brooklyn Navy Yard. Each component of the cake has its own recipe with over one dozen ingredients. One of the signature components is a sprinkle of chocolate crumbs on top of decadent chocolate frosting.

After the war the popularity of the cake grew, becoming a staple hostess gift, birthday cake and holiday table treat.

