

dessert.

STRAWBERRY HAZELNUT TIRAMISU 11

honey roasted strawberries, Sparrow espresso, hazelnut biscuit

KEY LIME COCONUT CHEESECAKE 10

toasted coconut, key lime curd, dark rum coconut cream

PEANUT BUTTER SKILLET COOKIE 10

roasted banana semi-freddo, valrhona tanariva milk chocolate, peanut crunch

CHOCOLATE ICE CREAM CAKE 14

sourdough chocolate cake, valrhona dark chocolate ice cream, sourdough crouton crunch, butterscotch sauce, malted caramel anglaise, crème fraiche whipped cream, gilded cherry

PLATE OF BISCOTTI 5

chocolate chunk

ice cream, frozen novelties & sorbet.

4

TAHITIAN VANILLA BEAN

FUDGE FILLED BUTTERSCOTCH

FROZEN PEPPERMINT PATTY

cocoa shortbread,
mint cream,
dark chocolate

SEASONAL SORBETS

ask your server for daily selection

coffee, tea & digestifs.

SPARROW COFFEE 4.5

make it irish,
(whipped cream optional)
14

DOUBLE ESPRESSO 5.5

make it a corretto,
(amaretto or sambuca)
9

VALRHONA HOT CHOCOLATE 5

spike it with vanilla
10

CAPPUCCINO or LATTE

6

RARE TEA CELLAR SELECTIONS

4

*CONSUMER ADVISORY: The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

*An automatic gratuity of 20% may be added to parties of six or more