



Dessert Menu

Specialty Coffees (1oz) 10

All specialty coffees are served with fresh whipped cream.

“The Mill” - Brandy, Festive Spices, Grand Marnier

B-52 - Baileys, Grand Marnier, Kahlua

After Eight - Crème De Cacao, Crème De Menthe

Blueberry Tea - Grand Marnier, Amaretto (no whip)

Monte Cristo - Brandy, Kahlua, Grand Marnier

Hot Toddy - Bourbon, Lemon, Honey (no whip)

Irish Coffee - Baileys, Irish Whiskey

Spanish Coffee - Brandy, Grand Marnier

Baileys Coffee - *The Classic*

Mexican Coffee - Tequila, Kahlua

Dessert Wine (2oz)

Cave Spring ‘Indian Summer’ Select Late Harvest Riesling 2012, Niagara ON 14

Inniskillin Vidal Icewine 2012, Niagara ON 20

Redstone Cabernet Franc Icewine, 2010, Niagara ON 12

Port (2oz)

Taylor Fladgate, 10 Year Old Tawny 12

Taylor Fladgate, Late Bottled Vintage 9

Taylor Fladgate, 20 Year Old Tawny 17

Cognac (1oz)

Hennessey VS 9

Courvoisier VSOP 12

Remy Martin VSOP 12

Remy Martin XO 29

Famille Vallein Tercinier Hors d’Age Cognac (aged 46 years) 20

Single Malt (1oz)

Highland Park ,12 Year Old, Orkney Islands 12

Talisker, 10 Year Old, Isle of Skye 16

Lagavulin, 16 Year Old, Islay 18

Glenfiddich, 12 Year Old, Speyside 10

Macallan, ‘Gold’, Speyside 13

Glenlivet, 12 Year Old, Speyside 10

Dalwhinnie, 15 Year Old, Perthshire 16

Glenmorangie, 10 Year Old, Highland 11

Blends (1oz)

Johnnie Walker, Red Label 9

Johnnie Walker, Black Label, 12 Year Old 11

Chivas Regal, 12 Year Old 11

Johnnie Walker, Blue Label 32

The tradition of pies

The main purpose of a pastry shell was to act as a baking dish or serving vessel, which was often too hard to actually eat.

The first pies were mostly savoury meat pies, a casserole with the crust acting as the pan.

Today, it is tradition to serve the fruits of the season in pie form - pumpkin at Thanksgiving, rhubarb in spring and peach during the August summer harvest.

We’re offering a daily selection of pies, baked fresh using the harvest’s ingredients.

Pies at Ancaster Mill

Pies have been a longstanding tradition of the Ciancone family and the Ancaster Mill. Aunt Susan has been baking the pies for our Sunday Brunch for years. Most famous is her Pecan Pie!

The Ciancone family holds amazing pie recipes that have been passed down through the generations. We look forward to sharing these celebrated pies throughout the year.

Dessert 12

Pie, Cheese or Both

daily selection from the farmer’s table





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