

Desserts

ADD ICE CREAM TO ANY DESSERT 2



CHEESECAKE OF THE DAY

Creamy, light and decadent, made in-house. Please ask your server for rotating seasonal flavors.

BIG CHOCOLATE CAKE

Colossal...layer upon layer of dark moist chocolate cake, sandwiched with our silkiest, smoothest chocolate filling, piled high with chunks of cake.



HOMEMADE BREAD PUDDING with ice cream

Sugar and spice and everything nice, served warm with house-made crème anglaise and vanilla bean ice cream.

DONUT HOLE PARFAIT

Fresh donut holes layered in marshmallow fluff and fudge topped with whipped cream and chocolate syrup.



CRÈME BRÛLÉE

A light custard with a hint of vanilla served in a clay crock topped with a thin, bruléed sugar garnish.

Our Story

Jekyll & Hyde is a family owned and operated steampunk inspired taphouse, grill, brewery and distillery. Our goal is to offer our guests an experience not available anywhere else!

Jekyll's grill offers traditional (and not so traditional) English/Irish/American plates. All our tasty dishes are made from scratch and cooked to order to make every meal an amazing experience. Did you know we serve the *Certified Angus Beef*® brand? We only offer our guests the finest cuts of beef which include hand-cut steaks, hand-pattied burgers and freshly sliced short rib and chateau filet.

Love craft beer? Hyde's taphouse features more than 50 taps of craft beer from around the country, including our very own brews made at Jekyll & Hyde Brewing Co. in Belmont, NC. Waxhaw is home to Jekyll & Hyde Distilling Co. We offer guests the opportunity to taste some of Union County's best distilled spirits. In the mood for something special? Choose from one of our hand-crafted cocktails or a select bottle of wine.

From our family to yours, we would like to thank you for visiting one of our 3 great locations: Belmont, NC, Matthews, NC, and Waxhaw, NC. Don't forget to visit the library!

Menu Design by Certified Angus Beef (12/23). CertifiedAngusBeef.com

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Parties of 8 or more will be charged an automatic 18% gratuity.
Any additional sauces will be a \$.75 upcharge.