

August FLAVORS

Signature Flavors

GOAT CHEESE CASHEW CARAMEL

Our most popular flavor. Sweet, tangy, and a touch of salty.

CHOCOLATE

Made with real, unsweetened chocolate and a touch of coffee paste and honey. Not as dark as other chocolate ice cream, but rich in taste.

MINT COOKIE

Generously layered with Oreo cookies and flavored with a natural peppermint oil from an Indiana spice company. A Chef Jessie favorite.

VANILLA SEA SALT CARAMEL

Our house-made caramel is what makes this flavor stand out over other brands. We cook the caramel almost until its burned; creating an intense flavor that goes beyond just sweet that shines through the fat of the dairy. Sea salt balances out the caramel.

Specialty Flavors

SMOKEY CHOCOLATE CHERRY

Dark chocolate gelato infused with smoky Lapsang Souchong black tea, sweet cherries and a marshmallow creme swirl.

SWEET CORN

Buttery sweet corn gelato with notes of honey and crunchy sweet corn cereal.

BLUEBERRY FRENCH TOAST

Maple and cinnamon gelato with a blueberry swirl. A house favorite!

Dairy & Gluten Free

PEACH TEA SORBET

Sweet summer peaches and a tropical blend black tea with notes of papaya, orange, and marigold.

DAIRY FREE IRISH COFFEE

Smooth dairy free coffee gelato with brown sugar and whiskey.

DAIRY FREE STRAWBERRY

A summer classic in dairy free form! Made with a coconut base with summer strawberries.

DAIRY FREE LEMON PASSION FRUIT

Tart lemon and tangy passion fruit in our dairy free coconut base.



black dog gelato