



DESSERTS

HOUSE-MADE DESSERTS

by Pastry Chef Anna Beech

Surly Coffee Bender Crème Brûlée
Fresh berries 7

Strawberry Rhubarb Crostata
Honey whipped cream, granola 8

Pavlova *GF*
Lemon curd, fresh berries 8

Chocolate Cheese Cake *
Coconut crust, dulce swirl, tuile cookie 8

Layered Ginger Carrot Cake
Dried pineapple, toasted walnuts 8

House-Made Mango Sorbet
—or—
Vanilla Ice Cream *GF* 5

ARTISAN CHEESE*

Served with bread, crackers, balsamic reduction, dried fruits, and nuts

One selection 8
Three selections 19

Jasper Hill Cabot
Clothbound Cheddar
Pasteurized cow's milk

Manchego
Sheep's milk

Gorgonzola Dolce
Cow's milk

Bucheron
Pasteurized goat's milk

Delice de Bourgogne
Pasteurized soft cow's milk

MEAT & CHEESE

Select one cheese from above served
with chef's selection of
three house-cured meats 19