



DESSERTS

HOUSE-MADE DESSERTS

by Pastry Chef Anna Beech

Pumpkin Crème Brûlée *GF*
Cream cheese mousse 8

Vanilla Pound Cake
Cinnamon caramel apple compote,
streusel,
and house made vanilla ice cream 8

German Chocolate Torte
Coconut pecan frosting,
Left Hand Milk Stout ganache,
toasted coconut meringue 8

Peanut Butter Jelly Beignets
Blueberry compote, peanut butter
semifreddo, powdered sugar 8

**Left Hand Nitro Milk Stout
Ice Cream Float**
House made blackeye coffee ice cream,
caramel, salted cocoa nib rim 8

Vanilla Ice Cream *GF* 5

**Blackeye Cold Press
Coffee Ice Cream** *GF* 5

ARTISAN CHEESE*

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

One selection 8
Three selections 19

Jasper Hill Farm "Cabot Clothbound"
Vermont - Pasteurized cow's milk

Manchego
Spain- Cow's milk

Delice de Bourgogne
France - Soft cow's milk

Fourme d' Ambert
France - Raw cow's milk

Bucheron
France - Pasteurized goat's milk

MEAT & CHEESE

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