



DESSERTS

HOUSE-MADE DESSERTS

Surly Coffee Bender Crème Caramel
Caramel, cigar cookie tuille 8

Citrus Tart *GF*
Poppy seed crust, lemon curd,
blood orange gelee, cara-cara segments,
Italian meringue 8

Golden Raisin Apple Crisp *GF*
Apple-golden raisin filling, pecan-oatmeal
crumble, spiced maple syrup reduction,
vanilla ice cream 8

Irish Coffee Tiramisu
Irish coffee mousse, ladyfingers,
chocolate ganache, cocoa nib tuille 8

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

Manchego
Spain- Sheep'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