



## DESSERTS

### HOUSE-MADE DESSERTS

*by Pastry Chef Anna Beech*

**Surly Coffee Bender Crème Brûlée**  
Fresh berries 7

**Lemon-Blueberry Goat Cheese  
Panna Cotta**  
Almond dust 8

**Pear & Raspberry Turnover**  
White chocolate whipped cream,  
fresh raspberries 8

**Grilled Pineapple GF**  
Coconut-lime ice cream, rum sauce 8

**Layered Brownie**  
Cherry cream cheese frosting,  
chocolate ganache 8

**Coconut-Lime Ice Cream**  
-or-

**Vanilla Ice Cream GF 5**

### ARTISAN CHEESE\*

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

One selection 8  
Three selections 19

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**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