



SEVERN INN
ANNAPOLIS

Artisan Cheese Selections

Our Cheese Plate features some of our favorite artisan cheese for you to enjoy – a great compliment to any evening.

\$12 for 3 \$14 for 4 \$16 for 5

Fiscalini-“Bandage Wrapped” Aged Cheddar

Modesto, California, Raw Cow’s Milk, Firm, Grassy, Savory

Cypress Grove-“Humboldt Fog”

Humboldt County, California, Ash Layered Goat’s Milk, Creamy, Light, Earthy and Subtle flavor

Firefly Farms-“Merry Goat Round”

Battinger, Maryland, Goat’s Milk, Sharp, Firm, and Creamy

Carr Valley Cheese Company-“Shepard’s Blend”

Wisconsin, Cow, Goat, Sheep’s Milk, Soft Body, Complex Flavor with Notes of all Three Milk’s

Rogue Creamery-“Crater Lake Blue Cheese”

Central Point, Oregon, Raw Cow’s Milk., Silky Texture, Bold Blue Flavor

Signature Desserts 8.00

Flourless Chocolate Torte-Fresh Berries, Tuaca Sabayon

Tres Leches Cake-Peaches, Blue Berries, and Whipped Cream

Caramelized Apple Tart-Sharp Cheddar Pastry Crust, Vanilla Ice Cream, Caramel Sauce, Whipped Cream

Warm Chocolate Brownie Bread Pudding-Vanilla Ice Cream, Bourbon Crème Anglaise, Chocolate Sauce, Whipped Cream

Key Lime Panna Cotta-Graham Cracker Crumble, Warm Blue Berry Compote, Whipped Cream

Warm Pecan Tart-Butter Pecan Ice Cream, Caramel Sauce, Whipped Cream

Pumpkin Mousse-Pistachio Brittle, Whipped Cream

Ice Cream of the Day - The Severn Inn Proudly Serves Gifford’s of Washington Ice Creams and Sorbets.

**The Severn Inn Only Serves the Best:
Chesapeake Bay Roasting Company Coffee, Tea,
and Espresso**
