



SEVERN INN
ANNAPOLIS

Artisan Cheese Selections

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

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

Chapel's Country Creamery "Talbot Reserve", Aged Cheddar, Easton, Maryland/Raw Cow's Milk

Cherry Glen Goat Cheese Co. "Monocacy Ash", Boyd's Maryland/Ash Layered Goat's Milk

Firefly Farms "Merry Goat Round", Battinger, Maryland/Goat's Milk

Caprikorn Farms Goats Milk Cheddar, Gapland, Maryland/Raw Goat's Milk

Chapel's Country Creamery "Chapelle", Easton, Maryland/Raw Cow's Milk

Cherry Glen Goat Cheese Co. "Monocacy Gold", Boyd's, Maryland/Goat's Milk

Caprikorn Farms Goats Milk Gouda, Gapland, Maryland/Raw Goat's Milk

Firefly Farms "Mountain Top Bleu", Battinger, Maryland/Goats Milk

Signature Desserts 8.00

Tres Leches Cake/Peaches/Blue Berries/Whipped Cream

Chocolate-Peanut Butter Cheesecake/Oreo Cookie Crust/
Chocolate Sauce/Whipped Cream

Warm Chocolate Brownie Sundae/Vanilla Ice Cream/ Caramelized
Bananas/Chocolate Sauce/Whipped Cream

Mango Panna Cotta/Strawberry "Salsa"/Roasted Pineapple/Toasted Coconut/
Whipped Cream

Red Velvet Cake/Toasted Pecans/Fresh Raspberries/Whipped Cream

Cappuccino Crème Brûlée/Hazelnut Biscotti

Ice Cream of the Day/Daily Selection of Ice Cream/Sorbet

Blueberry Bread Pudding/Bourbon Custard/
Whipped Cream

Mixed Fresh Berries/Red Wine Sabayon/Whipped Cream

The Severn Inn Proudly Serves
Chesapeake Bay Roasting Company
Coffee 3.00/Tea 3.00
Espresso 3.00/Capucinno 4.00
