



GINGER *and* BAKER BAKERY MENU

PIES

APPLE: Old fashioned, double crust apple pie infused with delicious fall spices. Each pie is made with 11 apples!

CHERRY: Tart cherries baked in a flaky butter lattice crust. Tart, sweet, delish!

MAPLE PECAN: It's becoming a holiday classic. Flaky butter crust, loads of toasty pecans and the perfect touch of rich maple sweetness. Go nuts!

PUMPKIN: Classic, creamy pumpkin custard in a flaky butter crust, topped with whipped cream and seasonal crust cutouts.

LEMON MERINGUE: This citrusy classic comes with a flaky butter crust, tart lemon curd and mounds of fluffy meringue torched to perfection.

QUADRUPLE COCONUT CREAM: Our best-seller and fan favorite, coconut pastry cream in a flaky coconut crust with whipped cream and toasted coconut.

S'MORES: Rich chocolate pastry cream in a flaky butter crust layered with graham cracker crumble, then topped with toasted marshmallow fluff.

PASSIONFRUIT MERINGUE: It's back!!! Flaky butter crust sits beneath a tart passionfruit custard topped high with fluffy torched meringue.

CRANBERRY ORANGE (GF, VEGAN): Tart cranberries baked with sweet raspberries, brown sugar and orange juice in a gluten-free and vegan double crust.

BREAD & PASTRIES

BANANA PUDDING CUPS

CHOCOLATE CHUNK COOKIES

PUMPKIN OAT CRANBERRY -

BREAKFAST COOKIES

BUNDT CAKE OF THE DAY

CINNAMON ROLLS

PECAN STICKY BUNS

FUDGY TURTLE BROWNIES (GF)

APPLE CINNAMON MUFFINS

PUMPKIN BREAD

FRUIT TURNOVER

SOURDOUGH LOAF