



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!

CHOCOLATE EXPLOSION: Rich and silky chocolate is layered in a flaky butter crust then topped with chocolate whipped cream and chocolate curls. A chocolate lover's dream

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.

BANANA CREAM: Vanilla cookie crust layered with white chocolate, banana pudding, bananas, more vanilla cookies and topped with whipped cream and white chocolate curls.

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

VEGAN CHOCOLATE PEANUT BUTTER PIE: Chocolate cookie crust coated in a dark chocolate coconut ganache, peanut butter mousse, whipped coconut cream and crunchy toasted coconut with chocolate pearls to garnish.

LEMON BLUEBERRY STREUSEL (GF, VEGAN): Loads of blueberries and a twist of lemon baked in our flaky vegan crust, then topped with crunchy vegan streusel topping with a hint of cinnamon.

BREAD & PASTRIES

CHOCOLATE CHUNK COOKIES

BUNDT CAKE OF THE DAY

CINNAMON ROLLS

PECAN STICKY BUNS

FUDGY BROWNIES (GF)

SEASONAL MUFFINS

SEASONAL QUICK BREAD

SEASONAL SUGAR COOKIES

MACARONS

FRUIT TURNOVER

BAGUETTE

SOURDOUGH LOAF