



GINGER *and* BAKER BAKERY MENU

FALL PIES

APPLE: Old fashioned, double crust apple pie infused with delicious autumn spices.

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

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 butter crust topped with whipped cream and toasted coconut.

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

MAPLE PECAN: Loads of pecans in a rich maple filling baked in our flaky butter crust.

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

CHOCOLATE PEANUT BUTTER PIE (VEGAN): Chocolate cookie crust, dark chocolate coconut ganache, peanut butter mousse, whipped coconut cream and toasted coconut

CRANBERRY ORANGE (GF, VEGAN): Tangy, tart cranberries with a touch of sweet orange baked in our flaky gluten-free crust. Zing!

PASTRIES

CHANGING EACH WEEK:

BUNDT CAKE OF THE DAY

SEASONAL SWEET HAND PIES

SEASONAL QUICK BREADS

SEASONAL MUFFINS

CLASSICS TO CRAVE:

CHOCOLATE CHUNK COOKIES

CINNAMON ROLLS

PECAN STICKY BUNS

FUDGY BROWNIES (GF)

BANANA PUDDING CUPS

GREEN CHILE CHEDDAR HAND PIES

FRESH BAKED BREAD

BAGUETTE

SOURDOUGH

BAGELS W/CREAM CHEESE

