



**GINGER *and* BAKER<sup>®</sup>**  
**BAKERY MENU**

## SUMMER PIES

**APPLE:** Old fashioned, double crust apple pie infused with the warming flavors of G&B Apple Pie Spice Blend. Serve is warm or cool. Top it with ice cream or a slice of cheddar because *“An apple pie without the cheese is like a kiss without the squeeze.”*

**CHERRY:** Tart Montmorency cherries baked in our flaky butter lattice crust. Puckery, sweet, delish! Take it to the next level and served it warm with vanilla ice cream. Trust us.

**LEMON MERINGUE:** This citrusy classic offers tart lemon curd in a flaky butter crust topped with 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.

**PASSION FRUIT MERINGUE:** Tongue-tingling passionfruit custard in a flaky butter crust topped with fluffy torched meringue. So. Much. Flavor.

**CHOCOLATE EXPLOSION:** Rich and silky chocolate layered in a flaky butter crust topped with chocolate whipped cream and chocolate curls. All the chocolate, all the time.

**GINGER GRAHAM:** Tangy ginger lime custard in a graham cracker crust topped with whipped cream, blackberries and crystallized ginger.

**LATTICE TOP PEACH:** Loads of juicy peaches with a hint of cinnamon piled high in our flaky butter crust, then topped with a lattice crust sprinkled with crunchy sugar.

**LEMON BLUEBERRY STREUSEL (GF & VEGAN):** Ripe blueberries baked with a twist of lemon in our gluten-free flaky crust topped with crunchy almond flour streusel. Mmm.

## HANDMADE PASTRIES

**BUNDT CAKE OF THE DAY**

**CHOCOLATE CHUNK COOKIES**

**CINNAMON ROLLS**

**PECAN STICKY BUNS**

**FUDGY BROWNIES (GF)**

## FRESHLY BAKED BREAD

**BAGUETTE**

**SOURDOUGH**

**SESAME TAHINI SOURDOUGH**

**BAGELS W/CREAM CHEESE**