

Sweet Endings

All selections rotate on a daily/weekly basis

Cakes **\$3.25 slice** **\$39.95 whole layer**
\$150.00 Full decorated sheet (64 servings)
\$90.00 Half decorated sheet (36 servings)
\$50.00 Quarter decorated sheet (18 servings)

Chocolate

With a bittersweet chocolate buttercream

Carrot

With cream cheese frosting and nut sprinkle

Banana

With cream cheese frosting and nut sprinkle

Buttermilk Vanilla

With lemon curd filling and Swiss butter cream frosting

Red Velvet

With cream cheese frosting

Chocolate Ganache

Topped with a ganache chocolate dunk

German Chocolate

The classic with coconut pecan frosting

Italian Cream

Rich with coconut and ground walnuts

Lemon

Luscious lemon topped with lemon or vanilla buttercream

Coconut

A tower of coconut perfection with a lemon curd filling

Pumpkin Pecan

With ground pecans and topped with a brown sugar bourbon glaze

Chocolate Almond Upside Down

Rich chocolate cake with a crunchy buttery sugar coated almond crust

Hummingbird

Bananas, cinnamon, pecans and pineapple. Topped with cream cheese frosting.

Flourless Chocolate (Gluten Free)

Lemon Blueberry

Topped with lemon whip cream and fresh fruit

Cupcakes \$2.50 each \$30.00 Baker's Dozen

Chocolate

With a bittersweet chocolate buttercream

Red Velvet

With cream cheese frosting

Chocolate Ganache

Topped with a ganache chocolate dunk

German Chocolate

The classic with coconut pecan frosting

Cream Cheese Apple

Diced apples and cream cheese topped with maple frosting

Carrot

With cream cheese frosting and nut sprinkle

Banana

With caramel buttercream

Vanilla

With your choice of vanilla or chocolate buttercream

Raspberry Chocolate

With raspberry filling and chocolate buttercream. Topped with a fresh raspberry garnish

Gluten Free Cupcakes \$3.49 each \$41.88 Baker's Dozen

Vanilla or Chocolate

With your choice of vanilla or chocolate buttercream

Extra Bakery Cakes

\$3.25 slice/each

\$26.00 whole

Molten Lava Chocolate

Soft chocolate ganache center. Sold individually

Almond Crusted Pound Cake

Vanilla pound cake with a buttery almond crust

Lemon Sour Cream Pound Cake

French Macaron (GF) \$2.00 each or 6 for \$10.00

Chef selected flavors that vary week to week. Call for flavors!

Classic French Vanilla | Mint White Chocolate | Lemon | Lavender Honey
Hazelnut | Chocolate | Black and White | Chocolate Mint | After Dinner Mint
German Chocolate | Coffee Chocolate | Tiramisu | Peanut Butter and Jelly
Blueberry | Strawberry | Almond Raspberry | Blueberry Cheesecake
Strawberry Cheesecake | Coffee Hazelnut | Salted Caramel | Red Velvet
Cinnamon Salted Caramel

Cookies

\$1.50 each

\$18.00 Baker's dozen

House made Oreos

Rich chocolate cookie with vanilla cream filling

Coconut Macaroons

Chewy and dipped in dark chocolate

Sugar

With a vanilla/almond icing and sprinkles

Oatmeal Raisin

Pecan Sandies

With ground pecans and topped with a pecan half

Oatmeal Chocolate Chunk

With ground oats, white and chocolate chips

Chocolate Chip Cinnamon Coffee Biscotti

Perfect to dunk in a cup of hot joe

Ranger

Oatmeal, crisp rice, coconut, pecans

Double Chocolate Almond Chunkers

Peanut Butter

Peanut Butter Crunch

Oatmeal, crisp rice, chopped peanuts

Double Chocolate Coconut

Dark chocolate with coconut and white chocolate chunks

Espresso Double Chocolate Chunk

Dark chocolate cookie flavored with espresso and chocolate chunks

Oatmeal Sandwich

Filled with dates, raisins and walnuts

Snickerdoodles

The classic topped with cinnamon sugar

S'Mores

Chocolate chip graham cracker cookie topped with milk chocolate and marshmallows

Whole Wheat Dog Cookies

Whole wheat flour, wheat germ, garlic and molasses. Fido will love you!

Brownies and Bars \$2.75 each

The Classic Brownie

Made with bittersweet chocolate, chocolate chips and walnuts

Lemon Bars

Fresh lemon filling on a shortbread crust dusted with powdered sugar

Derby Bars

Shortbread crust covered with a pecan chocolate chip pie filling

Cappuccino Brownie

Dark chocolate coffee brownie layer topped with cinnamon cream cheese filling and finished with coffee chocolate glaze

Pecan Brickle Bars

Short bread crust topped with pecan studded brown sugar topping and finished with more chopped pecans and chocolate morsels. Keep under lock and key!

English Toffee Bar

Thin and rich with butter, brown sugar and chopped walnut topping

Rocky Road Peanut Butter Brownies

Marshmallows sandwiched in between chocolate brownie layer and a peanut butter chocolate rice crispie layer

German Chocolate Cream Cheese Brownie

German chocolate brownie with a cream cheese filling swirl

Oatmeal Sandwich

Oatmeal layers with date, raisin, walnut filling

The Crazy Blonde

Blonde brownie with chocolate and butterscotch morsels and pecans

Hepburn Brownies

Rich and pudding like

Raspberry Walnut Shortbread Bars

Raspberry preserves sandwiched in between shortbread base with a walnut topping

Strawberry Lemon Shortbread Bars

Shortbread crust topped with strawberry preserves and topped with cheesecake

Salted Caramel Brownie

Rich brownie bottom topped with caramel and flaked sea salt

Pumpkin Bars

Topped with cream cheese icing

Pie \$5.50 slice \$29.00 whole

Classic Pumpkin

Available all year long

Pecan Chocolate Tart

Satisfying and not too sweet pecan and dark chocolate tart

Black Bottom Oatmeal Pie

Oatmeal filling over a chocolate ganache layer

Classic Fruit

Seasonal selections: Sour cherry, peach, rhubarb, rhubarb custard, strawberry rhubarb, peach blueberry, classic blueberry, peach raspberry

Sour Cream Apple

Granny Smith apples baked in a sour cream custard and topped with streusel

Tower of Power Apple

Classic apple pie with orange and lemon zest, cinnamon, nutmeg and allspice.

Fresh Strawberry

Pure and simple. Served with whipped cream

Cherry-Berry-Berry

Sour cherries, raspberries and blueberries with a crumb topping

Sour Cream Peach Pecan Pie

Fresh peaches, sour cream filling topped with pecan streusel

Coffee Toffee Pecan

Pecans, chocolate, espresso and toffee bits

Lemon Mousse

Lemon curd, whip cream, white chocolate

Crostadas, Tarts and Crisps \$5.50 \$29.00 whole tart/crostata

Raspberry White Chocolate Tart

White chocolate filling in a chocolate cookie crust topped with fresh raspberries

Apple Pear Cranberry Crostada

Apples, pears and cranberries with an almond brown sugar crumb topping

Almond, Apricot and Cream Cheese Crostada

Fresh apricots baked with almond paste and cream cheese

White Chocolate Tartlet with Strawberry Coulis

White chocolate cream cheese filling in a almond crust, topped with strawberry coulis

Blueberry Cream Cheese Tart

Fresh blueberries over orange spiked cream cheese filling

Fresh Fruit Tart

Seasonal fruit over a sweet cream cheese filling

French Apple Tart

Apples, sugar, butter and topped with apple glaze

Blackberry Crostada

Blackberries, lemon and fresh thyme

Fruit Crisp

Seasonal fruits under a rich oatmeal cinnamon topping. Topped with whipped cream.

Cheesecakes

\$4.95 slice

\$39.95 whole

New York Vanilla served with glazed fruit

Oreo

Triple Chocolate

Pumpkin

Praline

Blueberry

Peanut Butter

Lemon

Bakery Extra Sweetness

Chocolate Mousse Shots \$2.00

Italian chocolate mousse layered with fresh whipped cream 2 bite size

French Press Mess \$3.00

Whipped cheesecake layered with fresh fruit and crumbled shortbread cookies

Three Berry Lemon Trifle \$3.00

Marshmallows 1.00

Vanilla pillows that melt in your mouth

Classic Shortcake \$6.95

Shortcake served with assorted berries and mounds of lemon sweetened whipped cream

Grasmere Gingerbread \$4.95

Classic gingerbread fragrant with molasses, cinnamon, ginger, nutmeg and crystallized ginger topped with whipped cream

Gingered Pear and Raspberry Pandowdy \$6.95

Pear and raspberries topped with crystallized ginger studded biscuits

Rocky Mountain Mudslide \$1.50

Crisp rice, white chocolate, peanut butter, marshmallows and mini chocolate chunks

We have peanuts, tree nuts, soy, milk, eggs, corn, fish, shellfish and wheat in our restaurant, and there may be cross contact with your food. In addition, because we offer so many unique flavors, not every ingredient we use is listed in our menu descriptions.