



CAKES BY HAPPY EATERY



PIES

BAKED PIES

***Apple Crumb** – Crisp apple slices tossed with our special fall blend of sugar and spices then finished with a buttery crumb topping - \$20

Double Crusted Apple – \$22

French Apple – Double Crusted Apple Pie with raisins & poured sugar icing - \$23

Caramel Apple Crumb – Apple Crumb Pie baked with caramel with caramel drizzle - \$30

Apple Lattice – \$25

***Blueberry Crumb** – Blueberries mixed with a hint of cinnamon then finished with a buttery crumb topping - \$20

Caribbean Pineapple Pie – The island's version of the double crusted apple pie, but made with pineapples - \$20

Cherry Lattice – Luscious red cherries topped with a lattice crust - \$25

***Chess Pie** – aka Buttermilk Pie is a Southern custard classic – \$20

Coconut Custard – Silky coconut custard blended with shaved coconut - \$20

***Maple Walnut** – The walnut version of the pecan pie with maple syrup filling - \$25

***Mixed Berries** – Berry medley finished with a buttery crumb topping - \$25

Peach – Sweet golden peaches baked in a double crust - \$25

Peach Cobbler – A deep dish dessert of buttery biscuit and sweet golden peaches - \$45/pan – serves 12-15. Cream on the side. Individual cobblers - \$55/dozen

***Pecan** – Loaded with pecan halves - \$22

***Chocolate Pecan** – Traditional pecan pie baked with a layer of chocolate and topped with white and dark chocolate drizzles - \$25

Chocolate Bourbon Pecan Pie - \$35

***Pumpkin** – Silky pumpkin custard blended with our special fall blend of spices - \$18

***Eggless or Vegan Pumpkin** - \$23

Sweet Potato Marshmallow Meringue – Sweet potatoes with our special fall blend of spices and topped with marshmallows - \$20

Nutty Sweet Potato – Topped with a layer of buttery crumbs with granola and pecans - \$23

COLD PIES

***Banana Cream** – We take a childhood favorite using fresh bananas and top it with fresh whipped cream and vanilla crumbs - \$20

***Chocolate Banana Cream** – Topped with chocolate cream and more chocolate - \$22

***Bananas Foster** – A layer of caramel with the bananas, then topped with fresh whipped cream and caramel drizzles - \$20

***Banana Split** – The perfect blend of banana custard, chocolate mousse and strawberries, then topped with more cream - \$25

***Candy Cane Hot Chocolate** – Chocolate peppermint mousse layered between a thin layer of chocolate ganache, whipped cream, and crushed peppermint - \$25.

Chocolate Ganache Tart – A luxurious blend of cream and dark chocolate creates our rich chocolate ganache. Served on a shortbread crust and finished with berries - \$25

***Chocolate Mousse** – This silky pie is topped with fresh cream and chocolate shavings - \$18

***Chocolate Peanut Butter Ganache** – Peanut Butter Mousse layered with chopped peanut butter candies and covered with chocolate ganache on a graham cracker crust - \$25

Coconut Cream – Coconut-infused pastry cream and topped with fresh whipped cream and toasted coconuts - \$20

Fresh Fruit Tart – Custard layered atop of a shortbread crust and topped with an abundance of fresh fruit - \$25

***Key Lime** – The perfect combination of sweet and tart, garnished with Chantilly cream - \$18

***Lemon Cream** – Zesty blend of lemon and sweet cream topped with whipped cream - \$18

Lemon Meringue – Baked lemon curd pie finished with a golden layer of meringue- \$22

***Roasted Hazelnut Crunch** – Scrumptious hazelnut mousse blended with candied hazelnuts atop a graham cracker crust, enrobed with a thin layer of chocolate ganache and topped with roasted hazelnuts - \$25

***S'mores** – Chocolate Mousse Pie topped with a bonfire must – roasted marshmallows, graham crackers and chocolate - \$25

***Summer Strawberry** – Our graham cracker crust layered with Chantilly cream, topped with fresh strawberries folded with our strawberry puree and finished with whipped cream - \$25



SPECIAL DIETARY

Gluten Free Pies – A wheat free pie crust substitution. \$6 for gluten-free upgrades.

(*) Pies that are available as gluten free

No-Sugar Added Pies – Baked pies are double crusted and include Apple, Blueberry, Cherry, Mixed Berries, Peach and Pumpkin. Cold Pies use a baked pie shell and include Chocolate Mousse and Summer Strawberry. \$5 for no-sugar added upgrades.

Vegan – Egg and dairy free options include Apple, Blueberry, Cherry, Mixed Berries, Peach, Chocolate Mousse, Chocolate Peanut Butter or Strawberry. \$5 for vegan upgrade.

OTHER SELECTIONS

Baked Cobbler – Fruit and Biscuit baked into one. Choice of Peach, Blueberry, Cherry, and Mixed Fruit. Individual servings. Starts \$55/doz

Pie Tartlets – All your favorite Baked and Cold pies are available in bite size pieces. Two dozen minimum. Starts \$36/doz

Pies in a Jar – Perfect for a small gathering, party favor, or dessert table. One dozen minimum. Starts at \$65/doz. Vegan and gluten free options available.

2022 HOLIDAY HOURS

DAILY HOURS

Mon – Sat 12pm–7pm | Sun 12pm–5pm

THANKSGIVING WEEK

November 21st –23rd | Mon – Wed – 11am–7pm

November 24th | Thanksgiving – 9am–12pm

November 25th | Fri – 12pm–5pm

CHRISTMAS WEEK

December 21st –23rd | Wed - Fri – 9am–7pm

December 24th | Sat - Christmas Eve 9am–5pm

December 25th | Sun - Christmas Day – closed

December 26th | Mon – closed

January 1st | Sun closed

January 2nd | Mon - closed