



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 - \$30

Double Crusted Apple – \$30

French Apple – Double Crusted Apple Pie with raisins & poured sugar icing - \$35

Caramel Apple Crumb – Apple Crumb Pie baked with caramel with caramel drizzle - \$35

Apple Lattice – \$35

Blueberry Crumb – Blueberries mixed with a hint of cinnamon then finished with a buttery crumb topping - \$28

Caribbean Pineapple Pie – The island's version of the double crusted apple pie, but made with pineapples - \$35

Cherry Lattice – Red cherries topped with a lattice crust - \$35

Chess Pie – aka Buttermilk Pie is a Southern custard classic – \$30

Coconut Custard – Silky coconut custard blended with shaved coconut - \$30

Maple Walnut – The walnut version of the pecan pie with maple syrup filling - \$35

Mixed Berries – Berry medley finished with a buttery crumb topping - \$35

Peach – Sweet golden peaches baked in a double crust - \$35

Peach Cobbler – A deep dish dessert of buttery biscuit, sweet golden peaches and cream on the side - serves 12-15 - \$65

Pecan – Loaded with pecan halves - \$30

Chocolate Pecan – Traditional pecan pie baked with a layer of chocolate and topped with white and dark chocolate drizzles - \$35

Pumpkin – Silky pumpkin custard blended with our special fall blend of spices - \$27

Pumpkin Spice Latte – \$30

Eggless or Vegan Pumpkin - \$30

Sweet Potato - \$30

Sweet Potato Marshmallow Meringue topped with marshmallows - \$35

Nutty Sweet Potato – Topped with a layer of buttery crumbs with granola and pecans - \$35

SPECIAL DIETARY

Gluten Free Pies – A wheat free pie crust substitution. \$10 for gluten-free upgrades.

No-Sugar Added Pies – Double crusted baked Apple, Blueberry, Cherry, Mixed Berries, Pumpkin or a cold Chocolate Mousse pie. \$10 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 upgrades.



COLD PIES

Banana Cream – We take a childhood favorite using fresh bananas and top it with fresh whipped cream and vanilla crumbs - \$27

Chocolate Banana Cream – Topped with chocolate cream and more chocolate - \$30

Banana Foster – A layer of caramel with the bananas, then topped with fresh whipped cream and caramel drizzles - \$35

Banana Split – The perfect blend of banana custard, chocolate mousse and strawberries, then topped with more cream - \$35

Candy Cane Hot Chocolate – Chocolate peppermint mousse layered between a thin layer of chocolate ganache, whipped cream, and crushed peppermint - \$30.

Chocolate Ganache Tart – A luxurious blend of cream and dark chocolate creates our rich chocolate ganache. Served on a shortbread crust with more chocolate - \$30

Chocolate Mousse – This silky pie is topped with fresh cream and chocolate shavings - \$27

Chocolate Peanut Butter Ganache – Peanut Butter Mousse layered with chopped peanut butter candies and covered with chocolate ganache on a graham cracker crust - \$35

Coconut Cream – Coconut-infused pastry cream and topped with fresh whipped cream and toasted coconuts - \$27

Fresh Fruit Tart – Custard layered atop of a shortbread crust and topped with an abundance of fresh fruit - \$30

Key Lime – The perfect combination of sweet and tart, garnished with Chantilly cream - \$25

Lemon Cream – Zesty blend of lemon and sweet cream topped with whipped cream - \$27

Lemon Meringue – Baked lemon curd pie finished with a golden layer of meringue- \$30

Mocha Coffee Cream Pie – Chocolate Mousse layered atop of a graham cracker crust and topped with a Vietnamese Coffee inspired whipped cream topping - \$35

Pistachio Tart – Inspired by the Dubai Chocolate, creamy pistachio butter and kataifi layered atop of a shortbread crust then topped chocolate ganache - \$50

– A creamier and milder version of the traditional pumpkin pie with Chantilly cream atop - \$30

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 - \$35

S'mores – Chocolate Mousse Pie topped with a bonfire must – roasted marshmallows, graham crackers and chocolate - \$35

Summer Strawberry – Our graham cracker crust layered with Chantilly cream, topped with fresh strawberries folded with our strawberry puree and finished with whipped cream - \$35

DESSERT BAR - PIES

3" Pies Tarts – Most flavors available – please inquire. Minimum ½ dozen per flavor. \$72/dozen (\$36 ½ dozen)

Apple Crumb Cheesecake Tartlets – Bite-size tartlets. Perfect mini dessert – Minimum 2 dozen order and 1 dozen/flavor - \$48/dozen

THANKSGIVING 2026 HOURS

Thanksgiving Thursday, November 26th
9am – 12pm

Friday - Sunday, November 27th – 29th
Holiday Hours 12pm – 5pm