

Spring Menu

SPECIALTY PIES/TARTS

**MINI PIES/TARTS OF EACH FLAVOR AVAILABLE
\$7.00 PER MINI (1/2 DOZEN MIN ORDER PER FLAVOR)**

- Grapefruit Chess Tart \$20.00
- Heavenly Fudge Pie \$25.00
- Apricot & Almond Tart \$30.00
- Derby Pie \$40.00
- Salted Honey Tart \$40.00
- Chocolate Pecan Pie with Caramel \$45.00

SEASONAL COOKIES

\$18 PER DOZ (DOZEN MIN ORDER SIZE PER FLAVOR)

- Chocolate Hazelnut Clouds (Meringues)
- Zesty Ginger Cookies
- Chocolate Truffle Cookies
- Lavendar Ladies

CAKES

- Angel Food Cake \$20.00
- Pink Lemonade Cake (9"- 2 layers) \$35.00
- Coconut Cake (9" - 2 Layers) \$35.00

SEASONAL SCONES

\$3 PER REGULAR SCONE

\$1.50 PER MINI SCONE

- Cinnamon
- Pomegranate Milk Chocolate
- Orange Cream
- Cheddar, Pancetta and Chive

THE BONUS ROUND

- Hello Dolly Bars \$30.00 per doz
- Chocolate Chip with Sea Salt \$20.00 per doz
- Chocolate Espresso Cookies \$20.00 per doz
- THE BRUNCH BOX (serves 6-8) \$40.00 per box

*The
Underground
Baker*

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The Crumbs....

GRAPEFRUIT CHESS PIE

Chess pie is a classic southern dish. A unique smooth flavoring of the grapefruit sweetness with a custard like texture. Simple, subtle and delicious.

HEAVENLY FUDGE PIE

Fudge Pie sent from heaven made with Valrhona Dark Chocolate melted and mixed together with Fleur de Sel and vanilla to make an irresistible combination

APRICOT AND ALMOND TART

A delicious seasonal treat of fresh homemade apricot preserves in an amaretti crust topped with toasted almonds.

DEBRY PIE

We are off the to races with The Underground Bakers version of the classic Kentucky Derby Pie but with a hint of extravagance - chopped dark chocolate, bourbon and walnuts in the filling all nestled into a buttery thin crust to let the filling shine.

SALTED HONEY TART

No ordinary desert this Honey tart has Tahini in the crust and Chocolate added into the sweetness of the salted honey filling bringing out the best characteristics in each ingredient then topped off with Black and White Sesame seeds
Your taste buds will thank you!

CHOCOLATE PECAN PIE WITH CARAMEL SEA SALT TOPPING

A chocolate pecan pie like no other! Rich decadent filling with organic cocoa and chopped pecans, topped with pecan halves and finished with a homemade caramel sea salt topping.

CHOCOLATE HAZELNUT CLOUDS

A special type of meringue treat where the deep dark flavor of chocolate gets a serious pick me up from the floral hints of Cardamom all surrounded by the sugar meringue shell and the gooey melt in your mouth filling.

ZESTY GINGER COOKIES

Not your mothers ginger snaps - a chewy complex ginger cookie - Zest of Orange with subtle warmth brought to your tongue by the freshly ground white pepper in the mix

LAVENDAR LADIES

A crunchy/delicious brown sugar wafer cookie topped with lavender icing and fresh lavender

PINK LEMONADE CAKE

Cake with the joy of Spring in mind - fluffy white cake layers & sweet pink lemonade icing

COCONUT CAKE

A recipe from my great-grandmother that has one trick up its sleeve leaving a delicious fluffy yellow cake and airy coconut white icing on this 2 layer 9 inch cake (a true classic!)

HELLO DOLLY BARS

Hello Dolly! These will surprise you and keep you wanting more - Layered dessert bars with coconut, pecans, graham cracker crust and dark chocolate

SEASONAL BRUNCH BOX

Assorted Breakfast Breads that changes seasonally. The box always includes 2 flavors of mini scones plus a mixture of muffins, coffee cakes, tea cakes etc depending on the season