



# PASTRY LIST

*Chef Meg Linck*  
**May & June 2026**

Please call 48 hours in advance to pre-order pastries: 610.941.4652

## SWEET

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- Cinnamon Roll** | Cream Cheese Frosting | **\$7**
- Lemon & Raspberry Tart** | Rye Tart Dough, Lemon Curd, Raspberry Jam, Meringue | **\$8**
- Strawberry Matcha Curler Doughnut** | Vanilla Curler Doughnut, Strawberry Glaze, Matcha Drizzle | **\$7**
- Hazelnut Opera Cake** | Hazelnut Sponge, Coffee Buttercream, Chocolate Ganache, Candied Hazelnuts (GF) | **\$7**
- Rhubarb Brioche Danish** | Earl Grey Tea Pastry Cream, Vanilla Poached Rhubarb, Brown Butter Streusel | **\$8**
- Pop Tart** | Weekly Rotating Flavor, Cardamom Glaze | **\$8**

## SAVORY

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- Garlic Rosemary Biscuits** | Butter Biscuit, Confit Garlic, Rosemary | **\$6**
- Roasted Red Pepper Galette** | Whole Wheat Pie Crust, Red Peppers, Scallion Labneh, Basil Pesto | **\$8**
- Mushroom Hand Pie** | Seasonal Mushrooms, Leeks, Thyme, Rosemary | **\$8**
- Spiced Lamb Borek** | Lamb Mince, Onion, Cilantro, Mediterranean Spices | **\$9**
- Banana Bread** | Toasted Rye Flour, Whole Wheat Flour | **\$8**

\*We thoughtfully craft each dish to reflect the vision of our culinary team. While we are happy to accommodate genuine dietary concerns, we kindly ask that menu items not be altered, so the integrity and intention of the dish remain true. We cannot modify our pastries at all.