



PASTRY LIST

Chef Meg Linck
July & August 2026

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

SWEET

Cinnamon Roll | Cream Cheese Frosting | **\$7**

Pop Tart | Weekly Rotating Flavor | **\$8**

Cherry & Cardamom Profiteroles | Pat a Choux, Cardamom
Diplomat Cream, Orange Blossom & Cherry Compote,
Pistachio Praline | **\$9**

Blackberry Lime Tart | Blackberry Jam, Lime Compote,
Blackberry Curd | **\$8**

Tiramisu Brownie | Chocolate Brownie, Coffee-Soaked
Ladyfingers, Mascarpone Mousse | **\$9**

Peach Almond Cake | Almond Cream Cake, Brown Sugar
Peaches, Toasted Almonds (GF) | **\$8**

SAVORY

Heirloom Tomato Galette | Heirloom Tomatoes, Herbed
Whipped Feta, Pecorino, Hot Honey | **\$8**

Zucchini Banana Bread | Toasted Rye, Whole Wheat,
Banana, Zucchini | **\$8**

Savory Scone | Jalapeño, Goat Cheese, Crispy
Prosciutto, Honey | **\$6**

Potato & Cheese Borekita | Bulgarian Kashkaval Cheese,
Sheep Milk Feta, Potato, Parsley | **\$5**

Roasted Eggplant & Lamb Borek | House Phyllo, Tomato,
Red Pepper, Cilantro | **\$9**

*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.