



ALMOND JOY TART \$8.5

BROWN SUGAR ALMOND CRUST W/WHITE CHOCOLATE COCONUT FILLING, TOPPED W/GANACHE & TOASTED COCONUT

BAKLAVA CHEESECAKE \$9.5

CLASSIC BAKLAVA OF PECANS, CINNAMON, HONEY & CRISPY PHYLLO TOPS OUR LIGHT LEMON CHEESECAKE

CARROT CAKE \$8.5

THREE LAYERS OF CARROT CAKE W/WALNUTS & CREAM CHEESE ICING

CHEESECAKE OF THE DAY \$9.5

ASK YOUR SERVER ABOUT OUR CHEESECAKE SPECIAL!

CHOCOLATE PEANUT BUTTER CUPCAKE \$4

CHOCOLATE CHIFFON CUPCAKES TOPPED WITH PEANUT BUTTER BUTTERCREAM AND A CHOCOLATE DRIZZLE

COCONUT CREAM PIE \$8.5

FLAKY PIE CRUST, FILLED W/RICH COCONUT CUSTARD, PILED HIGH W/WHIPPED CREAM & TOASTED COCONUT

COFFEE BUTTER CRUNCH \$9.5

MOCHA BUTTER CREAM FILLED PIE ON A WALNUT & CHOCOLATE COOKIE CRUST, TOPPED WITH COFFEE WHIPPED CREAM

FLOURLESS CHOCOLATE TORTE \$9

DENSE, FLOURLESS, DARK CHOCOLATE, ESPRESSO TORTE FINISHED W/DARK CHOCOLATE GANACHE

GERMAN CHOCOLATE CAKE \$9

THREE-LAYERS OF CHOCOLATE CHIFFON CAKE FILLED W/TRADITIONAL COCONUT-PECAN ICING

HUDSON VALLEY APPLE CAKE \$8

SIMPLE, BUT DELICIOUS, BUNDT CAKE, W/CINNAMON APPLE FILLING, SERVED WARM W/CREAM CHEESE GLAZE

HUMMINGBIRD CAKE \$8.5

SOUTHERN THREE-LAYER BANANA, PINEAPPLE & PECAN CAKE W/ CREAM CHEESE ICING

ITALIAN CREAM CAKE \$8.5

COCONUT-PECAN CHIFFON CAKE FILLED W/LIGHTLY SWEET MARSALA CREAM CHEESE & FINISHED W/CREAM CHEESE ICING

KEY LIME POUND CAKE \$8.5

OUR SIGNATURE POUND CAKE, MOIST & FULL OF LIME FLAVOR, SERVED WARM W/KEY LIME CREAM CHEESE GLAZE

KEY LIME TART \$8.5

INDIVIDUAL GRAHAM CRUST TART FILLED W/KEY LIME CUSTARD & TOPPED W/TOASTED MERINGUE

MILK CHOCOLATE PEANUT BUTTER PIE \$9.5

MILK CHOCOLATE PEANUT BUTTER MOUSSE ON A CHOCOLATE COOKIE CRUST, TOPPED W/GANACHE & ROASTED PEANUTS

MOM'S MARBLE CAKE \$8.5

SUSAN'S MOTHER'S RECIPE OF BUTTERMILK MARBLE CAKE W/CHOCOLATE CREAM CHEESE ICING, SERVED WARM

PECAN PIE \$8.5

A SOUTHERN FAVORITE... PECAN FILLING IN FLAKY PASTRY CRUST

PERFECT CHOCOLATE CAKE \$9

THE CLASSIC FGF DESSERT! THREE-LAYER CHOCOLATE CAKE, FILLED W/ WHIPPED CREAM, ICED W/RICH CHOCOLATE ICING

TRES LECHES \$8

LIGHT VANILLA CAKE SOAKED IN SWEET MILK TOPPED WITH LIGHTLY TOASTED MERINGUE

TRIPLE CHOCOLATE FUDGE CAKE \$9

RICH AMERICAN CHOCOLATE CAKE LAYERED WITH WHIPPED FUDGE ICING AND A LAYER OF ESPRESSO FUDGE CAKE

TURTLE TRUFFLE TORTE \$9

DEEP CHOCOLATE BROWNIE FILLED WITH HOUSE MADE CARAMEL & PECANS, TOPPED W/RICH CHOCOLATE GANACHE

THERE'S ALWAYS SOMETHING NEW TO TRY! ASK YOUR SERVER ABOUT TODAY'S SPECIALS

Executive Pastry Chef: Michelle K. Stout, CIA
Pastry Chefs: Leah Langston, Damaris Britton