

drink.....

Bakehouse coffee – Custom Blended for Us Exclusively
Espresso
Cappuccino
Mocha
Latte

Chai Latte
Café Au Lait
Tea (hot or iced)
Hot Chocolate
Odwalla

Simply Orange/Lemonade
Frappes
Smoothies
Seasonal Specialty Drinks
CRAFT BEER!!!!

eat.....

GOOD MORNING

All of our pastries are baked on premises daily. Mornings are met with a variety of seasonal muffins & scones, biscuits, bagels, coffee cake, granola parfaits, cinnamon rolls, quiche and strata.

GOOD AFTERNOON

We offer a light lunch menu featuring quiche and strata. Our parfaits are layered with seasonal fresh fruit, yogurt, and house-baked granola.

joy.....!

SEASONAL COOKIES, BISCOTTI, MACAROONS, WHOOPIE PIES

Chocolate Chunk Cookies
Chocolate Cloud Cookies
Molasses Cookies
Monster Cookies-peanut butter/oats/M&Ms
Snickerdoodle Cookies-sugar /cinnamon cookie
Confetti Sugar Cookies
Ranger Cookies- an oat, crispy and pretzel based cookie
Whoopie Pies –available in a variety of flavors
Granola Bars-we package them for your convenience
Biscotti –available in a variety of flavors
Coconut Macaroons

Seasonal Desserts

Fleu de Sel Brownies-
German Chocolate Bar
Lemon Bar
Key Lime Bar
Peanut Butter Cheesecake Bar
Pumpkin Cheesecake
Eggnog Bar
Snickers Bar
Cake Truffles
Sweet and Salty Caramel Chocolate 4 inch tart
Fruit Crumble 4 inch tart

SEASONAL 9 INCH PIES-Serve 8

Mississippi Mud -

Chocolate pastry cream on a chocolate tart dough crust topped with fresh whipped cream

Apple-Chunks of apple on a flaky pastry shell

Classic Pecan-gooey pecan filling blended with or without rich chocolate on a crispy pastry crust

Lemon Almond Meringue - Pastry dough crust filled with fresh lemon curd and topped with almond meringue.

We're always changing things up here at Bakehouse . Not all of these items are available throughout the year. This is a sample menu only. Please call ahead for availability.

Celebrate.... CAKES, CUPCAKES & CAKE TRUFFLES

Bakehouse Signature Cakes:

Sweet and Salty -Chocolate cake layered with homemade caramel and chocolate buttercream and iced in chocolate buttercream. Sprinkled with Fleur de Sel.

Red Velvet- Red Velvet cake filled and with cream cheese frosting and iced in vanilla buttercream.

Carrot – Carrots, walnuts and spices filled with cream cheese frosting and iced in vanilla buttercream.

Hummingbird- Banana cake with pineapple, walnuts and coconut filled with cream cheese frosting and iced in vanilla buttercream. (not available as a cupcake or cake truffle)

Mocha Cake - Chocolate cake with coffee buttercream enrobed in chocolate designed to look like wood grain. (not available as a cupcake or cake truffle)

German Chocolate cake – Chocolate cake layered with caramel coconut pecan filling iced with chocolate buttercream. (not available as a cupcake or cake truffle)

Create - A - Cake

Step One: Choose Cake Size: Serving Sizes and Prices:

6 inch cake serves up to 8	\$22.00	10 inch cake serves up to 28	\$55.00
8 inch cake serves up to 16	\$40.00	12 inch cake serves up to 40	\$70.00

Step Two: Choose one cake flavor: Cakes are 3 layers of cake and two layers of filling. All three layers must be same flavor!

Vanilla
Chocolate
Red Velvet
Coconut
Lemon

Step Three: Choose buttercream icing:

Vanilla buttercream	Raspberry buttercream
Coconut buttercream	Chocolate buttercream
Peanut Butter buttercream	Lemon buttercream
Caramel buttercream	Almond buttercream
Coffee buttercream	Strawberry buttercream

Step Four:

Call the bakery and place your order!! We do not take orders via e-mail or voicemail.

No less than 48 hours notice and full payment required for all orders. No refunds for orders cancelled within 48 hours of pickup. Personalized inscriptions & decoration are also available. Prices and flavors subject to change.

Cupcakes/Cake Truffles –Must be ordered by the dozen - Versions of our cakes. We only offer standard size cupcakes - \$2.50 each. The only cupcake that contains filling is our sweet and salty cupcake which is filled with handmade caramel and topped with chocolate buttercream.

Check out our photo albums on Facebook:

https://www.facebook.com/pages/Bakehouse-Charleston/208680139165914?ref=hl&sk=photos_albums