

TEDDY'S CAFE

'24 SUMMER PASTRY MENU

HOUSE-MADE COOKIES

BROWN BUTTER CHOCOLATE CHUNK
CITRUS MACADAMIA NUT
KING CAKE SNICKERDOODLE

SWEET TEA BASQUE CHEESECAKE

A GRAND MARINER FLAVORED BASQUE CHEESECAKE
TOPPED WITH A SWEET TEA CHANTILLY, FRESH LOUISIANA
STRAWBERRIES AND ORANGE ZEST

PEACH TART

A VANILLA, BUTTER TART SHELL FILLED WITH AN ALMOND
CREAM AND VANILLA BEAN CUSTARD TOPPED WITH FRESH
WHITE PEACHES AND BERRIES

LEMON THYME CAKE

TRADITIONAL HONEY CAKE WITH CORNMEAL
INCORPORATED INTO THE BATTER FOR ADDED TEXTURE
AND SWEETNESS. SOAKED IN A FRESH LEMON, HONEY,
AND THYME SYRUP ACCOMPANIED BY A
BUTTERMILK CHANTILLY

S'MORES CUPCAKE

DARK CHOCOLATE SPONGE WITH A GRAHAM CRACKER
CRUST AT THE BOTTOM TOPPED WITH A TOASTED
MARSHMALLOW MERINGUE, VALRHONA CHOCOLATE AND
GRAHAM CRACKER

ROOSEVELT RED VELVET CUPCAKE

TRADITIONAL RED VELVET CUPCAKE TOPPED WITH A
LIGHT CREAM CHEESE ICING AND A SIGNATURE DARK
CHOCOLATE ROOSEVELT PLAQUE

DOUBLE FUDGE BROWNIES

MADE WITH ALL VALRHONA CHOCOLATES

BANANA BREAD LOAVES

A RECIPE THAT CAME WITH CHEF KAREENA FROM MAUI

BANANAS FOSTER CINNAMON ROLL

TRADITIONAL CINNAMON SUGAR CINNAMON ROLL
TOPPED WITH A CARAMELIZED BANANA JAM, SPICED RUM
CREAM CHEESE ICING, OAT STREUSEL AND
CRISPY BANANA CHIPS

FRIED CHICKEN CAKE POPS

AVAILABLE ON MONDAYS ONLY,
SEASONAL FLAVORS THAT CHANGE WEEKLY