

Pastry Menu: September 5th through end of the Luke's Diner pop up at end of month.

Daily: These are available every day!

"Danish Day" Danish: classic cream cheese raspberry danish

"The Copper Boom!" Classic cream cheese danish

"The Dragonfly Lemon-Blueberry Scone" Blueberry scone with lemon glaze:

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Themed Cupcake Menu: in addition to our regular cupcake menu: *7 days a week*

The "Talk Fast": Rich chocolate cake topped with smooth coffee buttercream/ top with espresso beans & choc drizzle

Al's Pancake's: Fluffy cinnamon swirl cake topped with maple buttercream, a drizzle of pancake syrup

"I am an Autumn" Pumpkin Biscoff: Classic pumpkin spice cake filled with cream cheese / ice with Biscoff buttercream top with Biscoff crumbles

Rory's Apple Cider: Warmly spiced cinnamon swirl cake topped with APPLE BUTTER buttercream and sweet caramel drizzle

Strawberry Pop-Tart: Vanilla cake filled with strawberry jam and iced with a ring of vanilla buttercream, filled with strawberry jam on top. Rainbow non pareils around edge

The Vicious Trollop: Rich red velvet cake filled with classic cream cheese frosting/ iced vanilla and add and a dusting of dark cocoa powder and a single red cherry.

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Weekends only: We will add this in addition to all the above- will sell out!

"Luke's Fall Special" Cinnamon Rolls; cinnamon rolls with a maple- coffee cream cheese icing/ candied pecans and maple drizzle on top.- served HOT

"Town Meeting Crumb Cake" : Classic cinnamon coffee crumb cake

"The Founder's Special Scone" : pumpkin scone with cinnamon streusel topping

"Jackson's Harvest" Apple turnovers

"Sookie's Seasonal Spiced Cookie": pumpkin pecan cookie with caramel bits

"I need Coffee" Triple Chocolate Espresso Cookies- drizzle with WHITE CHOCOLATE