

# Real Fruit Pies



Our fruit pies are loaded with whole fruit and baked fresh daily. If you would like, we'll serve it warm and add a scoop of premium vanilla or cinnamon ice cream.

Choose from **APPLE** or **CHERRY**

## Cream Pies

### SNICKERS PIE

We salute this top selling candy bar with chopped Snickers candy bars layered onto our sweet cream filling in an Oreo crust. Topped with chopped peanuts, chocolate chips and caramel topping.



### COCONUT CREAM

Coconut cream topped with real whipped cream and toasted coconut in a graham cracker crust.

### BANANA CREAM

Sliced bananas topped with Bavarian banana cream and real whipped cream in a graham cracker crust.

### CHOCOLATE CREAM

Rich, chocolate cream mousse topped with real whipped cream and chocolate chips in an Oreo crust.

## Whole Pies TO GO!

The Machine Shed does not serve your average sized slice of pie. Our 11" pies outshine our competitors 8" or 9" pies. Take one home for your next gathering. (we promise not to tell anyone you didn't bake it!)

LISTED BELOW ARE SEASONAL FRUIT AND CREAM PIES AVAILABLE WITH A 24 HOUR NOTICE.

German Chocolate • Banana Split • Lemon Meringue  
Almond Bliss • Sour Cream Raisin • Pumpkin Cream • Pumpkin  
Strawberry Rhubarb • Fresh Strawberry • Blueberry • Peach  
Red Raspberry • Pecan and all the choices above.

# Apple Dumpling

## THE BEGINNING OF THE SHED'S FAMOUS APPLE DUMPLING

In 1978, when the Shed was a new restaurant, founder Mike Whalen was looking for a dessert that would be good enough to become a signature dessert.

The chef prepared a dozen handmade apple dumplings using Aunt Grace's recipe. He gave one to Mike, still warm from the oven with cinnamon ice cream melting on top, and said "I probably shouldn't let you taste this because you are going to love them and if you think I am going to make these everyday you're crazy."



Call us crazy then, because the second Michael tasted the flaky pastry drizzled with brown sugar glaze wrapped around the warm apple, he knew this was it. "This is fantastic! This is our new signature dessert!"

The chef replied "I knew I should have never made these."

Over a million apple dumplings have been made since that day and it is still the Shed's signature dessert. Try one with cinnamon ice cream and start your own tradition.

# Old Fashioned Sundaes



## **BROWNIE SUNDAE**

Thick cut fudge brownie topped with vanilla ice cream, hot fudge, chocolate syrup and real whipped cream.

## **CHOCOLATE CHIP**

Homemade chocolate chip cookies topped with vanilla ice cream, hot fudge, chocolate syrup and whipped cream.

# Baker's Specialties



Our chefs got together and dedicated themselves to creating truly special desserts. Due to their popularity and seasonality, we might run out of these desserts on occasion, so ask your server which desserts are freshly available.

**You are in for a real treat!**

## **CHOCOLATE BAVARIAN CAKE**

Made from scratch dark chocolate cake with multiple layers of Bavarian cream filling and iced with a dark chocolate frosting.

## **RASPBERRY CROWN CAKE** (seasonal - spring and summer)

Four layers of buttery sponge cake brushed with a raspberry liquor and homemade raspberry jam. Iced with the Shed's famous buttercream frosting and topped with a fresh raspberry and toasted almonds.

## **CITRUS CHEESECAKE**

Rich and creamy with a hint of citrus and served with seasonal fruit topping.

## **BOURBON WHITE CHOCOLATE BREAD PUDDING**

Machine Shed homemade house bread soaked in a bourbon custard folded with white chocolate chips and baked in a cast iron skillet. Topped with a bourbon butter sauce served with premium vanilla or cinnamon ice cream.

## **CARROT CAKE** (seasonal - fall and winter)

Five full layers of rich spiced carrot cake and cream cheese icing coated in toasted pecans.

## **FRUIT CRISP**

Seasonal fruit with an oatmeal streusel baked in a cast iron skillet and served with premium vanilla ice cream.