

Fresh Fillings - Flaky Crust - Made from Scratch

## Dessert Pies

- Apricot
- Apple
- Blackberry
- Cherry
- Peach
- Pineapple

## Sugar Free

- Apricot
- Apple
- Blackberry
- Cherry
- Peach
- Pineapple

## Cream

- Chocolate
- Coconut
- Lemon
- Vanilla

## Nut

- Pecan



IF YOU LIKE YOUR PIES PIPIN' HOT, JUST TELL US, AND WE'LL MAKE IT ON THE SPOT JUST FOR YOU.

## Breakfast Pies

- Bacon, Egg & Cheese
- Sausage, Egg & Cheese

## Lunch & Dinner Pies

Meat Fried Pie  
Ask about our daily meat fried pies made from scratch.



MIX & MATCH FLAVORS  
BUILD YOUR OWN PIE BY MIXING ANY OF  
OUR FRUIT AND CREAM FLAVORS  
MADE-TO-ORDER!

Our pies are made fresh daily from scratch, and we use the finest quality ingredients straight from our Arbuckle Mountain facility.



ASK ABOUT OUR SEASONAL AND SPECIALTY PIES.



### FROZEN PIES

Savor the homemade taste to heat up at home  
Available at our Pie shop

### RE-HEATING FROZEN PIE INSTRUCTIONS

1. Thaw pies at room temperature.
2. Place directly on vented rack or directly on oven rack.
3. Reheat in oven at 350 degrees for 5 to 6 minutes.