



Dessert Menu



Grandma's Specialties

NAPOLEON APPLE

The Apple Pie lover's Waterloo. A tender pie shell heaped with fresh apple filling and vanilla pudding topped with a flaky crust and ribboned with chocolate and vanilla frosting. 4.99

DUTCH LAYER CAKE

Double rich chocolate cake surrounding a creamy coco-butter center. Covered with whipped cream and chocolate shavings. 4.99

BANANA SPLIT CREAM PIE

This "Original" by Grandma has something for everyone. A rich fudge base covered with bananas, pineapple pudding, a touch of strawberry and topped with whipped cream and almonds. 4.99

SWISS CHOCOLATE ALMOND

The "Empress" of Grandma's cream pies. Mounds of fresh whipped cream blended into a creamy rich chocolate filling...all topped with more whipped cream and garnished with hot fudge, toasted almonds, walnuts and chocolate shavings. 4.99

FRESH OPEN BLUEBERRY *(in season)*

Layered wild Maine blueberry filling with a touch of vanilla pudding, topped with mounds of fresh whipped cream and large juicy sweetly glazed, farm-fresh blueberries. 5.25

FRESH OPEN STRAWBERRY

Giant sweet California strawberries, glazed to perfection, over a layer of sweet vanilla pudding, covered with mounds of fresh whipped cream. Magnificent! 5.25

SOUTHERN PECAN

This original Williamsburg Inn recipe combines pure butter, sugar, eggs and pecans and slow baking to a golden brown. Topped with puffs of fresh whipped cream. 4.99

CINNAMON APPLE

Fresh apple pie laced with Grandma's special cinnamon-apple syrup and sprinkled with oodles of cinnamon and sugar. Served HOT. 4.49

CHEESE CAKE (Gluten Free)

If you like cheese cake, you'll love Grandma's recipe. A smooth and rich blend of cream cheese, eggs, sour cream and pure cane sugar with just the right touch of vanilla...like no other cheese cake you've ever had. . . 4.95
With fresh strawberries 5.75

SUGAR-FREE APPLE PIE

This **Sugar Free** recipe has become one of Grandma's most popular desserts. Freshly sliced apples, nutmeg, cinnamon, baked in Granny's crust. *(artificial sweetener added)* 4.99

Sugar-Free Blueberry, Cherry and Peach Pies are also available upon special request.

Beverages

Coffee or Brewed Decaffeinated *(with refill)*

Hot Tea *(with refill)*

Herb Teas *(with refill)*

Milk

Hot Chocolate



From Grandma...

CHOCOLATE CREAM

Filled with an old-fashioned rich chocolate pudding recipe made from milk, eggs, chocolate, and smothered with whipped cream.

RED CHERRY

Sweet and tart...made with Montmorencys, the king of cherries. A cherry pie lover's delight.

WILD BLUEBERRY

A tender two-crust pie brimming with small, flavorful wild Maine blueberries, cooked to perfection.

DUTCH BLUEBERRY

Sweet and tasty wild Maine blueberries, covered with a crunchy butter crumb topping and baked to a golden brown.

COCONUT CREAM

A tender pie shell with buttery coconut filling and freshly whipped cream topping, sprinkled with toasted coconut.

OLD FASHIONED BOSTON CREAM

Layers of moist yellow cake with vanilla pudding, frosted with chocolate icing. An old-time favorite.

DUTCH APPLE

Fresh apples, gently baked in a tender crust, generously topped with butter crumbs and baked to a golden brown.

BANANA CREAM

Fresh bananas in velvety smooth old-fashioned vanilla pudding, topped with mounds of fresh whipped cream.

FRESH LEMON MERINGUE

A recipe Grandma snatched from the famous Maple Hill Restaurants in Hartford. Creamy lemon filling topped with sweet, delicate meringue.

FRENCH APPLE

The Huguenot's delight—fresh apples and raisins, with tender top crust covered with vanilla frosting and garnished with toasted coconut.

PINEAPPLE CREAM

Crushed pineapple in creamy vanilla filling, piled with freshly whipped cream. A tropical treat.

4.49

Ask your server for the featured pie of the day!

Extras

Scoop of Ice Cream (For Pie à la Mode)	1.95
A Dish of Ice Cream	2.95
A Dish of Pudding	3.95
A Dish of Strawberries & Whipped Cream	4.50
Extra Whipped Cream75
Cheddar Cheese50
Old-Fashioned Milk Shake	4.50

NO CHARGE TO WARM UP YOUR PIE

We have Mercer's Dairy ice cream in pints and half-gallons for you to take home!

...With Love

COUNTRY APPLE

Made with slices of fresh New England apples, with Grandma's cinnamon-apple syrup poured in just as it comes out of the oven.

COCONUT CUSTARD

A six-egg custard laced with sweet coconut, a touch of nutmeg, vanilla & baked with a flaky, tender crust.

LEMON CRUNCH

Fresh lemon filling in a flaky crust, with Grandma's luscious browned butter crumb topping.

OLD-FASHIONED PUMPKIN WITH WHIPPED CREAM

A true Vermont recipe, made with pure pumpkin custard, lightly spiced and slowly baked to Yankee perfection.

STRAWBERRY RHUBARB

Chunks of fresh, tart rhubarb with strawberries blended in...a sweet-and-sour delight.

3.99

Desserts Ice Cream

SUPER-COLOSSAL BANANA SPLIT

An enormous taste treat for the hearty appetite...enough for two to share! A fresh banana surrounds a mountain of three flavors of ice cream piled high with sliced strawberries, chocolate syrup, pineapple, whipped cream and walnuts.

Large enough for two 8.95

FRESH STRAWBERRY SUNDAE

A mound of fresh, delicious California strawberries atop two generous scoops of rich vanilla ice cream. Topped with whipped cream, nuts and a cherry. 5.25

HOT FUDGE SUNDAE

An old-fashioned favorite, Vanilla ice cream loaded with thick, rich hot fudge, piled with fresh whipped cream, and topped with nuts and a cherry. 4.95

BELGIAN WAFFLE

A Continental-style waffle served warm, covered with a scoop of vanilla ice cream and laced with chocolate sauce. 6.95





The Story of Grandma's

Grandma's Pies & Restaurant opened in early 1977. With a desire to provide quality, nutrition and personal attention to each and every home-cooked meal, Grandma's was set apart from the national chain restaurants. Today, our outstanding staff, management, and owners Ron and Dave, still carefully prepare and serve each individual meal in the now famous Grandma's Restaurant.

Attention to details continues with decorations for every season and holiday. Grandma's celebrates New Year's with balloons, top hats and noise makers, Valentine's Day with hearts and flowers, Martin Luther King Day, Presidents' Week, St. Patrick's Day with leprechauns and pots of gold, Spring, Easter (a few bunnies here), Mother's Day, Memorial Day, Flag Day, Fourth of July (we tend to be a little patriotic), Back to School, Autumn, Halloween with ghosts and goblins, with Thanksgiving comes turkeys, Chanukah and Christmas. Wow! We're decked out every month and, of course, our wait staff's uniform color changes to coordinate.

Ever wonder why the pies are so great? Simple...back to basics. Chocolate Cream Pie made with whole milk, farm fresh eggs, Hershey's cocoa, chocolate liqueur, and AA butter. Banana Cream Pie with Chiquita bananas and homemade banana filling. Swiss Chocolate Almond is the empress of Grandma's cream pie varieties—fresh whipped cream blended into chocolate filling with fresh roasted almonds folded in. All of these are topped with dairy fresh whipped cream. The fruit and berry pies...all fresh (nothing canned!) strawberries, blueberries, cherries, peaches, and raspberries are put together in a pie crust made from a family recipe that's three generations old. That's why you enjoy every piece from Country Apple to Southern Pecan. We now have a large selection of sugar-free pies.

Homemade is the key to our success. Grandma's makes over 15,000 quarts of our famous Cream of Turkey Soup per year. From soups to pies to quiches and handmade burgers, Grandma's Country Restaurant uses the freshest ingredients available to provide you the opportunity to really taste the difference.

Open daily 6 a.m. to 11 p.m.

1273 Central Avenue • Albany, NY 12205 • (518) 459-4585

Visit our Web site:

www.grandmaspieshop.com

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*for up-to-the-minute news,
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Rev.
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