

Cookies

1/2 dozen - \$6 Single Large Cookie - \$2
1 dozen - \$12

Date Nut Balls: Dates, pecans and butter. A melt in your mouth favorite

Oatmeal Raisin: Plain & Simple. Just an old fashioned soft and chewy cookie

Peanut Butter Cream: A light and fluffy peanut butter filling between two peanut butter cookies (yes, they have fork marks)

Sarah's Swedish Gems: Sarah's favorite. A butter cookie rolled in walnuts. A drop of raspberry jam in the center

Chocolate Chip: When nothing else will do, these are the cookies you need Also available with M&M's and Reeses Pieces

Other Stuff We Make

Streusel Coffee Cake: Back from the 70's! Sour cream, pecans, cinnamon, brown sugar.... Remember this one???

\$12

Coffee Ring: a yeast bread filled with raisins, pecans and spices. Drizzled with light icing

Cupcakes: Delicious cupcakes of all sizes and flavors

Call for prices

Hot Cross Buns: Yeast buns with currants and crossed with a lemony icing

1/2 dzn \$12
1 dzn \$20

Quiche: just about any ingredient you could want. Call for your favorite

\$20

Apple Strudel: Old Fashioned strudel with apples, pecans and raisins

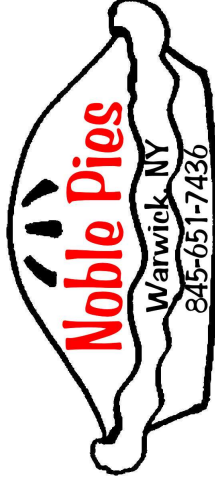
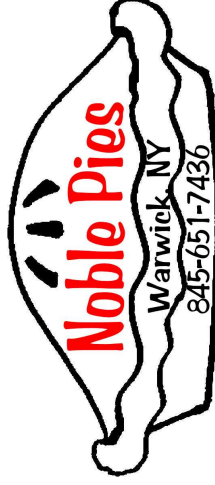
\$12

Polish Babka: Not just for Easter! With raisins and almonds

\$20

Scones: Made with fresh fruit of the day

\$1 each



Now open 5 days a week
Wednesday thru Saturday
10AM - 6PM
Sundays 10AM - 3PM

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Warwick NY 10990

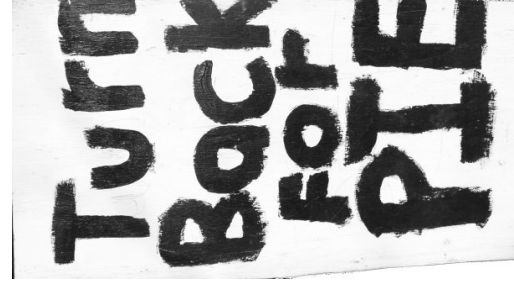
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What Makes Noble Pies So Special

Our Crust: We use the finest ingredients we can find - like King Arthur Flour and Ronnybrook unsalted butter. Every crust is made fresh and hand crimped. We make both full and lattice top crusts.

Our Fillings: We use local seasonal fruit whenever available. Our cream and custard pies are made with Ronnybrook Farm whole milk. Our whipped cream is made from Ronnybrook heavy cream.

Our Recipes: Some have been in the family for generations, some we created. We try to keep our fruit pies "not too sweet", we want the natural fruit flavor to be what you taste. We try to keep things simple; not many fruit blends, nothing exotic. Just really good, really homemade pie.



We also offer custom cakes
for any occasion



Noble Pies Our Story

Noble Pies had its humble beginnings when Leslie Noble entered her apple pie in the Warwick, NY Applefest baking competition. From there her friends and family convinced her to try selling her pies locally for holidays. The first Thanksgiving we sold about 40 pies... a major endeavor from our home kitchen.

The following spring we put a pie stand on the side of the highway (a picnic table) on weekends. We had some hand painted signs out on the road to let people know we were there. Our "Turn Back For Pie" sign amused quite a few customers. Sales grew as the local summer fruit ripened and more and more types of pies were available. The whole family would be out in Ochs Orchards berry patches and orchards picking the fruits that would be in the pies the next day. Local residents and travelers passing by responded in ever growing numbers, and we soon had "regulars" stopping by to try everything;

At Applefest 2009 we had our own booth and sold over 250 pies in various sizes. Then came Thanksgiving again..... we baked and delivered over 200 pies! We have grown now to have our own pie store and have expanded our business from just weekends to full-time.

All the pies are still hand made from scratch, using the best tasting ingredients we can find. We work hard at trying to find local sources and supporting our fellow local businesses. Thank you for visiting us, and remember.... Turn Back For Pie!

Pies 9" Large - \$20 6" Mini - \$10 3" Bite - \$3

Apple: The pie that started it all from its entry in Applefest. You will love this pie
Apple-Pear: Our classic Apple Pie with a little pear thrown in for good measure
Banana Cream: We make this vanilla cream with delicious milk from Ronnybrook Farm. Layers of cream and
Black Dirt Chocolate Cream: Homemade chocolate pudding filling makes this a sinful indulgence. Topped off with whipped cream and "black dirt" (grated dark chocolate)
Blackberry: Plump juicy blackberries fill this amazing pie
Blueberry: Loaded with blueberries and a touch of lemon. A constant favorite
Coconut Cream: Vanilla cream with toasted coconut mixed in.
Will-You-Marry-Me Cherry Pie: a combination of tart cherries and dark sweet cherries with a lattice top. Could get you a marriage proposal. It worked for Leslie!
Coconut Custard: Eggs, milk and coconut form a heavenly custard. A true comfort food.
Grape: A late summer pie made with perfectly ripe concord grapes. A unique pie experience
Lemon Meringue: Tart, light and lemony. Grandmother Fowler's recipe is a family favorite
Leslie's Lime Pie: Leslie likes this one so much she put her name on it. Made with juice fresh squeeze from Turkish limes
Mince: The filling has apples, currants, raisins, spices and "special ingredients"
Mixed Berry: A wonderful blend of strawberries, raspberries, blueberries and blackberries. Tart AND sweet

Peach: A seasonal favorite. Luscious peaches, a little sugar and a little spice

Peanut Butter: Lighter than it sounds - graham cracker crust with peanut butter and cream filling

Texas Pecan: We think Texans grow the best pecans and make a darn good pie (sorry Georgia) . We are again sharing one of grandmother Fowler's favorites

Plum: An intriguing seasonal pie. Purple plums that turn a beautiful crimson in the baking. A "must try" pie

Pumpkin: traditional pumpkin pie. Pure and simple

Raspberry: If you haven't tried this one you should. Bright red raspberries peeking out of a nicely browned lattice top crust.

Rhubarb: For the purist. Just rhubarb. Gotta love it.

Strawberry: just strawberries... fat and sweet

Strawberry-Rhubarb: Sweet. Tart. What it should be.

Sweet Potato: We like it straight, no milk or cream added. Sweet potatoes, spices, butter....

Our Breads and Muffins

are the same batters in different shapes

Muffins - \$12 per 1/2 dzn \$22 per dzn

Breads - Small \$5 Large \$10

Apple: Chunks of apple with just the right amount of muffin around them

Blueberry: Chock full of berries. With a crumb topping

Banana: Mostly banana, the way it should be. Moist and delicious

Cranberry-Nut: Fresh cranberries and nuts and a touch of orange tastes sooo good

Citrus-Streusel Lemon or Orange Muffin with Streusel Topping

Pumpkin: Lots of pumpkin and raisins and nuts and spices

Zucchini: We have many fans for this muffin. Full of zucchini, golden raisins, and nuts