

Breads

Baguette Wed through Saturday

The classic “La Baguette de Tradition” with a crisp crust, open crumb, and the naturally sweet and complex flavor of wheat.

Wheat flour, poolish, water, salt, yeast.

Ciabatta Wed through Saturday

Rustic Italian country bread deeply baked to a distinctive dark crust and a very open crumb. Wheat flour, poolish water, salt, yeast.

Organic Heirloom Wheat Saturday

This all organic bread contains 60% Heirloom Variety Bolted Hard Red Winter Turkey Wheat. This currently rare wheat variety is renowned for its flavor and ability to produce superior bread. We add to this 10% Organic Whole Spelt also from a small family owned mill.

Organic bolted turkey wheat, organic wheat flour, organic whole spelt, water, levain and salt.

Organic Seeded Baguette Wednesday

This all organic bread is loaded with sesame and sunflower seeds as well as a bit of whole grain.

Organic wheat flour, organic whole wheat flour, organic whole rye, water, salt, levain, yeast, organic sesame and sunflower seeds.

Organic 6 Grain Thursday

A nutritious blend of organic grains and seeds bring a complex array of flavors to this bread.

(All organic) Wheat flour, whole wheat flour, cracked wheat, oat flakes, rye chops, hulled millet, corn grits, spelt, flax seed, water, levain, salt, yeast.

Rosemary Epi Wed through Saturday

A baguette cut in the traditional “epi” style and sprinkled with fresh rosemary.

Rustica Rolls Wed through Saturday

Savory rolls made from our ciabatta dough and topped with balsamic vinegar, fresh rosemary extra virgin olive oil and coarse salt. Sold individually or as a 36 roll pull apart “wheel”.

Wheat flour, water, salt, yeast, topping includes: extra virgin olive oil, sea salt, fresh rosemary and balsamic vinegar.

French Country Wednesday through Saturday

Dark crust and full of complex flavors of a tangy but not sour sourdough. A blend of organic whole grains brings a robust hearty quality to this bread.

Wheat flour, organic whole wheat, organic whole rye, levain, water, salt.

Semolina Levain Saturday

A blend of durum, semolina, and wheat flours produce a golden crumb. The bread is rolled in sesame seeds prior to baking producing a toasted sesame crust.

Durum flour, semolina flour, wheat flour, levain, water, salt.

Organic Seeded Sourdough Saturday

Bread full of robust flavors of toasted seeds and flax seeds.

(All organic) wheat flour, pumpernickel rye, water, levain, flax seeds, toasted sesame seeds, toasted sunflower seeds and salt.

Whole Wheat with Raisins and Walnuts Thursday

Dark crusted and loaded with raisins and walnuts.

Wheat flour, organic whole wheat flour, water, levain, raisins, walnuts, honey, salt, yeast.

Leinsamenbrot Wednesday

60% rye and loaded with organic flax seed makes this bread of Germany highly nutritious.

Organic Whole Rye, wheat flour, water, salt, rye sourdough, organic flax seeds, and yeast.

Organic Vollkornbrot Wed through Saturday

100% all whole grain Rye with sunflower seeds. . . . Unique robust and hearty German bread.

Organic rye flour, organic rye chops, water, salt, rye sourdough, yeast.

Brioche Friday and Saturday

This magically light textured and buttery bread of France is richly appointed with European style butter. This is very versatile bread and some ways to use it are: Toast lightly and eat with jam or make the delicious grilled sandwich "Croque Monsieur", also toast lightly and use for the ultimate lobster salad sandwich.

Wheat flour, European style butter, whole eggs, sugar, salt, water, yeast.

Deep Dish Focaccia Wed through Saturday

Ciabatta dough is proofed in a pan drizzled with extra virgin olive oil and baked on the hearth to create a crisp bottom crust and light, flavorful, airy bread the bread is topped with roasted eggplant, roasted peppers, and, mozzarella cheese.

Deep Dish Focaccia Margherita Wed through Saturday

Ciabatta dough is proofed in a pan drizzled with extra virgin olive oil and baked on the hearth to create a crisp bottom crust and a light, flavorful, airy bread topped that is topped with Pecorino Romano, mozzarella cheese, plum tomatoes, oregano, and fresh basil.

Ficelle Saturday

A tangy sourdough brushed with extra virgin olive oil and sprinkled with parmesan.

Wheat flour, water, levain, salt, topped with extra virgin olive oil and parmesan cheese.

Winter White Saturday

Boldly tangy and dark crusted sourdough bread.

Wheat flour, water, levain, and salt.

Kalamata Olive Levain Saturday

This bread is packed with Kalamata olives bringing a bold Mediterranean flavor to this naturally leavened bread.

Wheat flour, organic whole wheat flour, water, levain, kalamata olives, salt.

A variety of flatbreads (a focaccia that we call Rusticas for their rustic appeal)

The bread ingredients are: Wheat flour, water, salt, poolish, yeast.

And the various toppings:

- Rustica- Balsamic Vinegar, extra virgin olive oil, fresh rosemary and sea salt on a focaccia style dough.
- Kalamata Olive Rustica - Kalamata olives and extra virgin olive oil.
- Garlic Rustica- Chopped fresh garlic, extra virgin olive oil and black ground pepper.

Pizza and Panini

Individual Pizza

Our Ciabatta dough topped with Ground Tomatoes, Pecorino Romano, and Mozzarella cheese

Panini

Our Ciabatta dough filled with fresh mozzarella, and fresh basil, and then topped with fresh rosemary and sea salt.

Pastries

Wednesday through Saturday

Croissants Chocolate

Croissants Fruit Danish

Almond Bear Claws

Pecan Sticky Buns

Lemon Squares

Also on Friday and Saturday

Hazelnut Swirls

Also On Saturday

Jamaican Rum Clouds

Tart Cherry and Fresh Blueberry Brioche

Danish Flowers

Gatis

Hazelnut Swirls

Bouchons

Flourless Chocolate Cake Seasonal

Russian Braid Seasonal but may be
ordered in advance

Cookies

Wednesday through Saturday

Chocolate Chip

Oatmeal Raisin

Zaleti

Pistachio

Coconut Almond Macaroons

Seasonally Cut Sugar Cookies