



# Breakfast

We'll help you start your day with organic coffees, teas, and espresso drinks.

## Pastries Baked Daily

Chocolate, Almond, and Ham & Swiss Croissants, Cinnamon Swirls, Pecan Sticky Buns (Thursday-Sunday), Cheese and Jam Danish, Seasonal Danish, Muffins, Sweet and Savory Scones, Bagels, Sweet and Savory tarts, granola, And More



## Organic Brick-Oven Breads

Daily: Sourdough, Ciabatta, Focaccia, 4-Grain, Whole Wheat Sourdough, 3 Cheese Garlic & Basil, Jewish Rye

Cranberry Walnut (Mon, Wed, Thurs, Sat, Sun)

Caramelized Onion & Asiago (Wed + Sat)

Fougasse (Sat + Sun)

Olive Rosemary (Mon + Fri)

Raisin Pecan (Tues + Fri)

NC Grits Levain (Thurs + Sun)

Seeded Sourdough Dark Rye (Sat)

*(gf) Note to customers* - Our Gluten Free items are provided for customers who are gluten intolerant, but are prepared in a common kitchen with the risk of gluten exposure. We do not recommend these items for guests with celiac disease, and guests with gluten sensitivities should exercise judgment in consuming these foods.



At Pisgah Bakehouse, everything we serve is made from scratch daily- from our breakfast pastries to our sandwiches and wood fired pizzas. We care about the food we serve you and source as much as possible from local farms and other local suppliers.

We start each day as a bakery, baking off a large assortment of breakfast pastry (scones, bagels, danish, croissant, cookies and more) and organic brick oven breads.

By 11:00 am we start serving lunch which includes salads, wood fired pizzas, and hearty sandwiches on our house made breads. We serve organic coffee and espresso all day long

We hope you enjoy your dining experience as much as we enjoy making your food!

### Local farms and producers that we support:

Cooperative Coffee Roasted (Organic Coffee)

Hickory Nut Gap Farms (Pork, Beef)

Pitch Pine Farms (Vegetables)

Deep Woods Mushrooms (Shiitakes)

Farm to Home (Local, clean, Milk and Cream)

Holly Spring Farm (Tomatoes)

Carolina Ground (Local Organic Stone Milled Flour)

Inladris Farms (Local Jams)

Lusty Monk Mustard

San Giuseppe Salami Co. (Pepperoni, Salami, Ham)



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[pisgahbakehouse.com](http://pisgahbakehouse.com)

Call or check website for current hours



# Lunch Menu

Served daily 11am - Close

(V) = Vegetarian | (GF) = Gluten Free

## Salads

We always use organic salad greens, and during the growing season we source our greens from our local farmer friends whenever possible.

All salads are served with your choice of dressing: Balsamic Vinaigrette, Buttermilk Ranch, Lemon Basil, Tahini Goddess

- Add our hummus, chicken salad, or oven roasted chicken breast to any salad for \$3.50
- add 1/2 avocado for \$2.00 (All gluten free)

(V, GF OPTION) **Bakery Salad** 11.00 full / 5.50 half  
organic greens, dried cranberries, toasted walnuts, organic carrots, and feta with your choice of dressing.

(V, GF OPTION) **\*Caesar Salad** 11.00 full / 5.50 half  
romaine hearts, bakery croutons, romano, and house caesar dressing (GF - without croutons) \*Our Caesar dressing is made using raw (but local and organic) eggs. Consuming raw eggs may increase your risk of food borne illness.

(V, GF OPTION) **Garden Salad** 10.00 full / 5.00 half  
organic greens, organic carrots, red onion, cucumbers, bakery croutons, and grape tomatoes with your choice of dressing (GF - without croutons)

(V, GF) **Beet Salad** 11.00 full / 5.50 half  
garlic & herb roasted beets, arugula, toasted walnuts, gorgonzola cheese, your choice of dressing

## Kids Menu

~ 12 and under only ~ Comes with a bag of Vickies chips

**Organic PBJ** 7.00 ea.  
organic smooth peanut butter & jam on 9-grain or sourdough

**Ham, Turkey or Roast Beef and Cheese** 7.00 ea.  
sliced ham, turkey OR roast beef, provolone, mayo, on sourdough or 9-grain

**Cheese Melt** 7.00 ea.  
provolone and havarti baked on 9-grain or sourdough



## Pizzas

Our pizzas are 13", thin crust, and baked in our brick oven using house made organic wheat pizza doughs. All Pizzas are topped with imported romano cheese when they come out of the oven. Gluten free pizzas are available and are 9" on a house made GF crust.

(V) **Cheese** 13.00  
just whole-milk mozzarella on our scratch tomato sauce -Add pepperoni for \$3.00

(V) **Classic Margherita** 14.00  
our scratch tomato sauce, fresh mozzarella, and fresh basil

**NC Pepperoni or HNG Sausage** 15.00  
homemade Italian sausage or NC pepperoni added to our cheese pizza above romano, and mozzarella

(V) **Pesto Veggie** 15.00  
all fresh vegetables, including mushrooms, onions, bell peppers, roasted tomatoes, spinach, and feta on a pesto base with mozzarella

(V) **Goat Cheese** 16.00  
basil pesto base with oven roasted tomatoes, artichoke hearts, goat cheese, fresh spinach, and mozzarella

**Chicken Pesto** 16.00  
basil pesto, Joyce Farms chicken, oven roasted tomatoes, bacon, mozzarella & gorgonzola cheese

(V) **Wild Mushroom** 16.00  
crimini, portabello, and organic shiitake mushrooms, asiago and mozzarella cheese on tomato sauce finished with white truffle oil

(V) **Potato** 16.00  
herb infused olive oil base with caramelized onion, walnuts, organic potatoes, gorgonzola and mozzarella cheese, garnished with fresh arugula

(V) **Butternut Squash and Kale** 16.00  
local butternut squash, organic kale, roasted garlic, roasted walnuts, goat cheese, mozzarella, and finished with a balsamic drizzle on an olive base.

**Add Ons:**  
- Extra cheese (mozzarella) 1.50 ea.

- Prosciutto, pepperoni, Joyce Farms Chicken, Southeast Family Farms bacon, Hickory Nut Gap sausage, anchovies 3.00 ea.

- Artichoke hearts, kalamata olives, feta, goat cheese, gorgonzola, arugula, mushrooms 2.00 ea.

- Onions, mushrooms, peppers, roasted tomatoes, spinach, kale, roasted garlic. 1.00 ea.

## Sandwiches

Sandwiches are priced a la carte.  
--Add a side of quinoa salad for \$3.00

**Lox Bagel** 10.00 full / 7.00 half  
loaded with capers, red onion, lox & cream cheese

**Chicken Salad** 12.00 full / 6.00 half  
our classic house chicken salad mixed with celery, red onion, walnuts, dried cranberries, and fresh dill, served with organic greens on ciabatta

(V) **Hummus** 12.00 full / 6.00 half  
housemade organic hummus, avocado spread, pickled red onions, cucumbers, organic carrots, roasted red peppers, goddess dressing and organic greens, served on 9-grain or ciabatta

**Turkey Avocado-** 13.00 full / 6.00 half  
sliced turkey breast, provolone cheese, avocado spread, pesto mayo & organic greens on 9-grain or sourdough (add bacon + \$2.00)

**Roast Beef** 15.00 full / 7.50 half  
certified Angus bottom round roasted in house, white cheddar, arugula, and blue cheese dressing

**Italian Hero** 15.00 full / 7.50 half  
Loaded with NC ham, salami, pepperoni, provolone cheese, mayo, roasted red peppers, organic greens, red onion, mustard, and oil and vinegar on ciabatta.

## Hot Sandwiches

**Roast Beef and Cheddar Melt** 15.00  
certified Angus bottom round roasted in house with cheddar cheese, horseradish mayonnaise, arugula, and red onion slices baked on our ciabatta roll

**Ham and Swiss Melt** 13.00  
NC rosemary ham, swiss, honey mustard, pickled red onions and organic greens baked on our 9-grain or sourdough

(V) **Veggie Melt** 12.00  
roasted portabello mushrooms, balsamic onions, organic spinach, roasted red peppers, pesto goat cheese, and havarti baked on our ciabatta

**Turkey Cranberry** 13.00  
natural turkey breast, fresh cranberry sauce, brie, honey mustard and arugula baked on our ciabatta.

(V) **Bakery Grilled Cheese** 11.00  
cheddar, swiss and havarti baked on our sourdough or 9-grain bread  
add sliced red onion | add lusty munk mustard 50 ea.  
add NC Rosemary Ham or bacon 2.50

**Hot Italian Hero** 15.00 full  
Loaded with NC ham, salami, pepperoni, provolone cheese, mayo, roasted red peppers, organic greens, red onion, mustard, and oil and vinegar baked on our ciabatta roll.

**Rueben** 15.00 full  
corned Hickory Nut Gap brisket, sauerkraut, Russian sauce, Swiss cheese grilled on bakery Jewish Rye bread.