

PASTRY MENU

Selections vary by season and availability.

SPRING 2018

SWEET & FLAKY

BUTTER CROISSANT.....	\$3.00	KOUIGN AMANN.....	\$3.00
CHOCOLATE CROISSANT.....	\$3.50	SEASONAL FRUIT DANISH.....	\$3.25
CINNAMON ROLL.....	\$3.75		

SAVORY

SEASONAL QUICHE.....	\$5.00	BRIE & ARUGULA SANDWICH.....	\$3.00
SAVORY DANISH.....	\$3.50	BRIE & PROSCIUTTO SANDWICH.....	\$4.00

SCONES

LEMON CURRANT.....	\$3.25	OAT DATE.....	\$3.25
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COOKIES

CHOCOLATE CHIP.....	\$1.75	GINGER MOLASSES.....	\$1.75
CARAMEL APPLE OAT.....	\$1.75	GOLDEN MILK.....	\$1.75
ALMOND BISCOTTI.....	\$1.50		

MUFFINS, CAKES, & QUICK BREADS

BRAN MUFFIN.....	\$2.75	PEAR GINGER MUFFIN.....	\$1.75
LEMON POPPYSEED CAKE.....	\$1.75	CHOCOLATE CHERRY RYE CAKE.....	\$1.75

RUSTIC LOAVES & FLATBREAD

CIABATTA *Italian white bread baked in a “slipper” shape with a soft, open crumb and a chewy crust.*

INGREDIENTS: BREAD FLOUR, WATER, OLIVE OIL, YEAST, SALT.

160G.....\$1.25 500G.....\$2.50 1000G.....\$4.00

OLIVE CIABATTA

INGREDIENTS: BREAD FLOUR, WATER, OLIVE OIL, NICOISE OLIVES, YEAST, SALT.

500G.....\$3.25 1000G.....\$5.00

STECCA *Made from the same dough as our ciabatta but shaped into a long, thin loaf.*

INGREDIENTS: BREAD FLOUR, WATER, OLIVE OIL, YEAST, SALT.

250G.....\$2.00 500G.....\$3.00

PIZZA BIANCA *A focaccia-like flatbread flavored with olive oil, rosemary, and sea salt. Available in quarter, half, and full sheet pan sizes.*

INGREDIENTS: BREAD FLOUR, WATER, OLIVE OIL, YEAST, SALT, ROSEMARY.

¼ SLAB.....\$3.50 ½ SLAB.....\$7.00 FULL SLAB.....\$14.00

HEARTH-STYLE LOAVES

CONTADINO *A naturally leavened bread with a mild sourdough flavor and a hint of texture from whole wheat and rye flour.*

INGREDIENTS: BREAD FLOUR, WATER, LEVAIN, WHOLE WHEAT FLOUR, RYE FLOUR, SALT.

500G.....\$3.00 1000G.....\$5.00

PANE COI SANTI *A variation of Contadino with walnuts, golden raisins, and black pepper.*

INGREDIENTS: BREAD FLOUR, WATER, LEVAIN, WHOLE WHEAT FLOUR, GOLDEN RAISINS, RYE FLOUR, WALNUTS, SALT, BLACK PEPPER.

500G.....\$3.00 1000G.....\$5.00

SEMI DI SESAMO *A naturally leavened sesame loaf made with durum flour. Available Tues-Thurs-Sat-Sun.*

INGREDIENTS: BREAD FLOUR, WATER, DURUM FLOUR, LEVAIN, SESAME SEEDS, SALT.

500G.....\$3.00 1000G.....\$5.00

SOURDOUGH *Available Mon-Wed-Sun.*

INGREDIENTS: BREAD FLOUR, WATER, LEVAIN, RYE FLOUR, SALT.

500G.....\$3.00 1000G.....\$4.00

CARAWAY RYE *Available Friday and Saturday.*

INGREDIENTS: WATER, BREAD FLOUR, RYE FLOUR, LEVAIN, SALT, CARAWAY SEEDS.

500G.....\$3.00 1000G.....\$5.00

PULLMAN LOAVES

SEEDED WHOLE WHEAT *A naturally leavened multigrain bread with a hearty texture; great for toast.*

INGREDIENTS: WATER, BREAD FLOUR, WHOLE WHEAT FLOUR, LEVAIN, PEARL BARLEY, MILLET, SUNFLOWER SEEDS, SESAME SEEDS, POPPY SEEDS, SALT.

575G.....\$3.50 1150G.....\$7.00 2300G.....\$14.00

HONEY OAT *A tender, slightly sweet sandwich bread with a thin crust.*

INGREDIENTS: BREAD FLOUR, WATER, WHOLE WHEAT FLOUR, OATS, MILK, HONEY, CANOLA OIL, SALT, YEAST.

900G.....\$6.00

GLUTEN-FREE* MULTISEED

INGREDIENTS: GF FLOUR BLEND (RICE, TEFF, SORGHUM, AMARANTH, GARBANZO, AND TAPIOCA FLOURS), WATER, GF OATS, MILLET, SUNFLOWER SEEDS, SESAME SEEDS, POPPY SEEDS, PSYLLIUM HUSKS, PECTIN, YEAST, SALT, SUGAR, OLIVE OIL, MOLASSES, BAKING POWDER.

*NOT A GLUTEN-FREE FACILITY. PLEASE CHECK WITH YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS.

1000G.....\$8.50

MONTHLY SPECIAL: MARCH 2018

AMARANTH BARLEY *A naturally leavened hearth loaf made with amaranth flour and purple barley.*

INGREDIENTS: BREAD FLOUR, WATER, LEVAIN, BARLEY GROATS, AMARANTH FLOUR, SALT.

500G.....\$4.00 1000G.....\$6.00