

# **BREAD TIMES**

This menu showcases the times you can expect your favorite loaves to be ready to be sliced and picked up, when you come in for your gourmet groceries. Need a loaf sooner than is promised below? Call and place an order and specify the time you need it and we will be happy to accommodate you!

## **OUR SPECIALTY BREADS:**

These savory and sweet crusty loaves are perfect to satisfy your cravings! Great to tear into with soups and salads or enjoy with a cup of coffee during brunch, these delicious items are available 364 days a year!

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AVAILABLE SEVEN DAYS PER WEEK

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### **8AM**

Cranberry Orange Scone  
Lemon Blueberry Scone

### **10AM**

Bacon Cheddar Baguette  
Olive Baguette  
Jalapeno Cheddar  
Cherry Pecan  
French Dinner Rolls  
Soft Italian Rolls  
Garlic Knots  
Sub Buns  
Sandwich Rolls  
Ciabatta Rolls

Mozzarella, Asiago & Feta  
Focaccia Bread

Gorgonzola, Walnut & Vidalia  
Onion Focaccia Bread

Olive, Basil & Mozzarella  
Focaccia Bread

Red Pepper, Mozzarella  
Focaccia Bread

### **12PM**

Asiago Cheese Bread  
Onion Rolls  
Raisin Bread  
Rustic  
Whole Wheat Au Levain  
Pecan Sticky Buns  
Cinnamon Rolls  
San Francisco Sour

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See the following page for bread descriptions

## ASIAGO CHEESE BREAD

(available all week)

Cheese Bread- Our rustic Italian with a Stella brand asiago cheese (aged 2 months). *Start your pasta off with a slice.*

## BACON CHEDDAR BAGUETTE

(available all week)

Prepared with top grade flour, imported purified sea salt, distilled filtered water. Cheddar cheese and quality bacon worked into the dough. Crusty outside, delicate and tender on the inside *Great for dipping & sandwiches.*

## CHERRY PECAN

(available all week)

Our sour dough wheat dough with mountains of cherries and pecans folded in. *Tasty and flavorful.*

## CIABATTA ROLLS

(available all week)

Crusty outside with a light airy inside *Great with pasta.*

## FRENCH DINNER ROLLS

(available all week)

The finest white flour and dough shaped perfectly for size and feel  
Soft Italian Rolls- Crusty outside with a light airy inside. Our ciabatta dough in the form of a bun. *Great with any dinner.*

## GARLIC KNOTS

(available all week)

Loaded with fresh cracked black pepper, chopped garlic, fresh rosemary and basil. *Great with pasta.*

## JALAPENO

(available all week)

Cheddar- Our rustic Italian dough with handfuls of fresh sliced jalapeños with chunks of aged cheddar mixed in. *Great for snacking on and for those who like something different.*

## OLIVE BAGUETTE

(available all week)

Our Baguette Pain Au Levain married with only the very best Kalamata olives. *Great with any Italian dish or dipping in extra virgin olive oil.*

## ONION ROLLS

(available all week)

These delicious New York deli style onion rolls are all store-made from scratch, with fresh Georgia Vidalia sweet onions, and poppy seeds for texture and flavor. *Great for pulled pork and sloppy joes.*

## RAISIN BREAD

(available all week)

Authentic recipe combines pure sugar, eggs, golden raisins, purified sea salt and distilled filtered water *Great for snacking or breakfast.*

## RUSTIC

(available all week)

Old world style bread with a blend of white and rye flour. *Dunk in your favorite sauces.*

## SANDWICH ROLLS

(available all week)

Our famous baguette dough shaped for the perfect sandwich experience. *Pile on your favorite lunch meats.*

## SAN FRANCISCO SOUR

(available all week)

More sour than our white sourdough, made with a 20 year old sourdough starter. Light in texture, bold in flavor. *Tangy and great for a grilled cheese sandwich.*

## SOFT ITALIAN ROLLS

(available all week)

Requires description *Great for snacking on and for those who like something different.*

## SUB BUNS

(available all week)

Our classic ciabatta dough, baked onsite with love into a perfect sub sandwich shape *Great with pasta.*

## WHOLE WHEAT AU LEVAIN

Moist and fairly light with a slightly sour flavor. *A healthy option.*

## FOCACCIA BREADS

### GORGONZOLA, WALNUT

### VIDALIA FOCACCIA BREAD

(available all week)

Unbleached/unbromated white flour, semolina, water, yeast, sea salt, roasted Vidalia onion, gorgonzola, walnuts and extra virgin olive oil *Great with pasta.*

### MOZZARELLA, ASIAGO AND

### FETA FOCACCIA BREAD

(available all week)

Unbleached/unbromated white flour, semolina, water, yeast, sea salt, mozzarella, asiago, feta, extra virgin olive oil. *Great with pasta.*

## FOCACCIA BREADS CONT

### **OLIVE, FRESH BASIL & MOZZARELLA FOCACCIA BREAD**

(available all week)

Unbleached/unbromated white flour, semolina, water, yeast, sea salt, olives, mozzarella, fresh basil leaves and extra virgin olive oil. *Great with pasta.*

### **RED PEPPER, MOZZARELLA, FETA FOCACCIA BREAD**

(available all week)

Unbleached/unbromated white flour, semolina, water, yeast, sea salt, fire roasted red pepper, feta, mozzarella, oregano, extra virgin olive oil. *Great with pasta.*

## STORE MADE SCONES

### **CRANBERRY ORANGE**

(available all week)

Made with our store made scone dough, jammed with orange zest and dried cranberries. *Great with tea or coffee.*

### **LEMON BLUEBERRY**

(available all week)

Made with our store made scone dough, jammed with lemon zest and dried blueberries. *Great with tea or coffee.*

## SWEET BREADS

### **CINNAMON ROLLS**

(available all week)

Our store made danish dough, cinnamon smear, generously iced in our own cream cheese frosting. *Great for breakfast.*

### **PECAN STICKY BUNS**

Our store made danish dough, cinnamon smear topped with candy pecans. *Great for breakfast.*

# Store Made

## ARTISAN BREAD

