

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!

BREADS MADE THROUGHOUT THE WEEK:

While these breads are not made daily, they are made throughout the week and are heartier breads, made to last a little longer than our classics!

MONDAY

10AM

Michigan Beer Bread

12PM

Olive Bread

TUESDAY

12PM

Olive Bread

WEDNESDAY

10AM

Michigan Beer Bread

12PM

Cheddar Garlic

THURSDAY

12PM

Olive Bread

FRIDAY

10AM

European Rye
Michigan Beer Bread

12PM

Cheddar Garlic
Braided Challah

SATURDAY

10AM

European Rye

12PM

Cheddar Garlic

SUNDAY

10AM

Michigan Beer Bread

12PM

Olive Bread

See the following page for bread descriptions

HOLIDAY MARKET WEEKLY DESCRIPTIONS:

CHALLAH BRAIDED

Traditional Jewish braided loaf with eggs and a touch of honey. Similar to brioche but less heavy vanilla (Also available year round for special order) *Great for anything from a holiday loaf, french toast or just a snack.*

CHEDDAR GARLIC

(Wed, Fri, Sat)

Tangy sharp cheddar with a mild garlic undertone. Whole oven roasted garlic cloves. Crusty outside and moist chewy inside. All natural ingredients. *Great with red wine.*

EUROPEAN RYE

(Fri, Sat)

With or without caraway. Crusty European rye with a light sourdough flavor. *Great with sandwiches.*

MICHIGAN BEER BREAD

(Mon, Wed, Fri, Sun)

Made with the best Michigan stouts available. Light sweetness and delicious crust. Made with steel cut and rolls oats and brown sugar. *Try slicing it and creating the ultimate corned sandwich.*

OLIVE BREAD

(Mon, Tues, Thurs, Sun)

Durum flour, rye flour, water, sea salt and olives. *Great for toast or sandwiches.*

Store Made

ARTISAN BREAD

