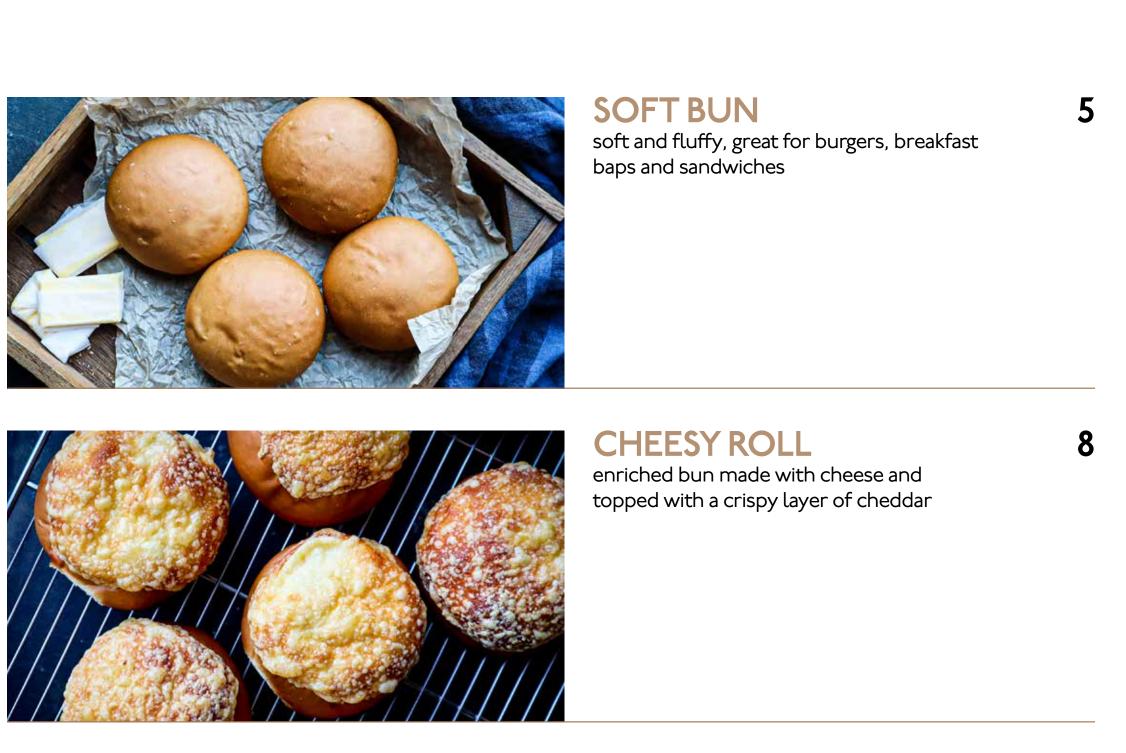


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**35** 

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#### PARMESAN AND HERB BUN made with aged parmesan an

made with aged parmesan and oregano, pairs well with meats and grilled vegetables, can be toasted and used as croutons



#### **BRIOCHE LOAF**

light and buttery goodness, made using a traditional french recipe



Speciality KETO BREAD

rye flour, sunflower seeds, fine salt & water



### PAIN AU LEVAIN

the og, the original gangster of bread. naturally leavened over 24 hours; slightly sour flavor with an acidic aftertaste and a thick, caramelized crust; large irregular cell structure. great as a toasted sandwich, with smashed avocado or with spreads.



# TURMERIC & CHIA SEED SOURDOUGH

earthy turmeric flavor, crunchy chia seed crust, slight sourdough flavor. best with chicken mayo, salamis, hams & pickles.

22

**22** 



#### SWEET POTATO & QUINOA 50% SOURDOUGH RYE

dense chewy cell structure, strong sour flavor and thick crust with crunchy quinoa seed shell. best with strong cheeses, seafood, sweet pickles and jams.



22



loaded with seeds and grains, dense moist interior; amazing when toasted slightly to reveal the caramelized flavor of the seeds. best toasted with butter or loaded with your favorite smashed avocado, cream cheese or sharp cheddar.



#### **CHALLAH**

enriched dough made with eggs. soft fluffy interior, slight sweet flavor. try with a generous layer of butter or lightly toasted with jam. works great for french toast or bread and butter pudding.

#### 20



#### **TURKISH CIABATTA**

ciabatta dough that is egg washed and sprinkled with sesame seeds before baking, then brushed with olive oil as its hot from the oven. the ultimate bread for toasted sandwiches, you can use this bread as is or slice up and toast to have with soups and stews.

#### 8



## JUMBO SALTED PRETZEL

traditional south german style soft pretzel. silky, soft outside, chewy interior. we load ours up with pastrami, emmental, mustard and pickles. have it plain or toasted, with butter or just dunk it in anything saucy.



#### MULTI SEED SOURDOUGH BAGUETTE

traditional baguette dough with the addition of a toasted seed soaker. rolled again in mixed seeds, this bread has a beautiful nutty flavour and loads of crunch on the outside. works very well with preserves and pickles.

## 15



#### KALAMATA OLIVE SOURDOUGH BAGUETTE

our traditional baguette with kalamata olives folded into the dough.

#### 16



# TRADITIONAL SOURDOUGH BAGUETTE

long fermentation, traditional french style sourdough baguette. large open cell structure, chewy interior and a crisp crust. makes fantastic garlic bread if not devoured completely.

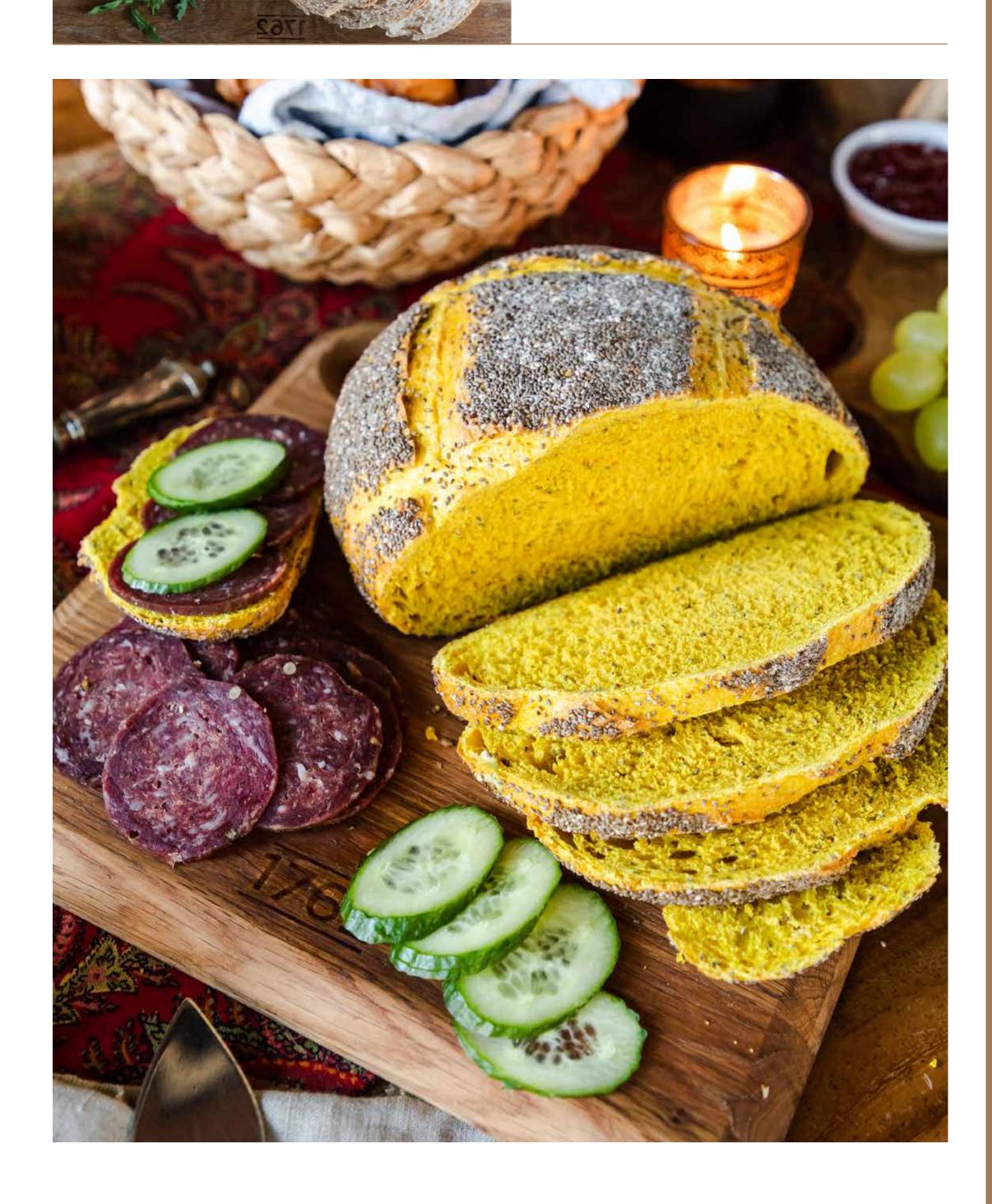


a rustic bread made from stoneground flour, water, salt and yeast. baked with a crunchy top and fluffy interior as was done years ago on farms inside cast iron pans. great for sandwiches, with a stew or slathered with butter



## BROWN FARM STYLE BREAD

a mixture of stoneground wheat & wholemeal flour for extra fibre and a nutty flavour. this can hold well with fruit preserves and charcuterie



20

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