



# BREAD

AVAILABLE DAILY

Baguette \$4

Whole Wheat Baguette \$4

Ciabatta \$4

Focaccia \$6

Country Sourdough \$6

Made using Ground Up Grain wheat grown in New York  
and Maine, freshly stone-milled in Hadley, MA

In collaboration with Pemberton Farms 



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# DAILY BREAD SPECIALS

**MONDAY - PAIN DE MIE \$7**

Wonderfully soft sandwich bread, enriched with milk and butter

**TUESDAY - SESAME SEMOLINA \$7**

Golden and creamy interior and toasted sesame seed crust

**WEDNESDAY - CRANBERRY PECAN \$8**

Country Sourdough loaf with toasted pecan pieces and sweet cranberries folded throughout

**THURSDAY - CHEDDAR SOURDOUGH \$7**

Country sourdough and sharp cheddar cheese

**FRIDAY - ROSEMARY OLIVE OIL SOURDOUGH \$7**

Country Sourdough with fresh chopped rosemary and extra virgin olive oil mixed in

**CHALLAH \$10**

Braided loaf made with eggs, honey, and extra virgin olive oil

**DELI RYE \$6**

Caraway seeds and cornmeal crust

**SATURDAY - 5-SEED MULTIGRAIN \$8**

Flax, pumpkin, sesame, poppy, and sunflower seeds with rolled oat crust

**DELI RYE \$6**

Caraway seeds and cornmeal crust

**SUNDAY - OLIVE SOURDOUGH \$8**

Black and green olives with lemon zest and Herbs de Provence

**DELI RYE \$6**

Caraway seeds and cornmeal crust



# PASTRIES

## AVAILABLE DAILY

Croissant \$4

Chocolate Croissant \$4.50

Ham & Cheese Croissant \$5

Danish \$5

## AVAILABLE ON WEEKENDS

Almond Croissant \$5

Chocolate Almond Croissant \$5