





SOLD BY THE DOZEN

4 - INCH PANNINI

PLAIN or WITH CHEESE



CIABATTA LOAF



SOLD BY THE DOZEN

ALL PULLMAN BREADS ARE NUMBERED

YIELDS 16 USABLE SLICES

2 YIELDS 24 USABLE SLICES \$



TRADITIONAL CIABATTA SANDWICH

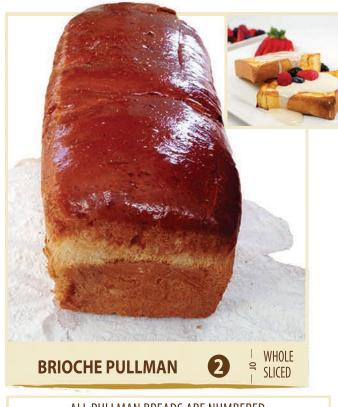
SOLD BY THE DOZEN

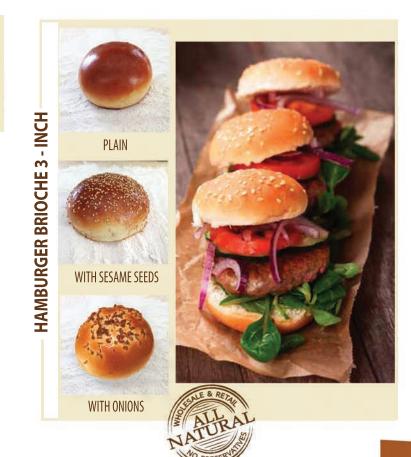


PARISIAN BAGUETTES

With roots coming from Veneto Italy, this open-textured white flour bread is the right choice for sandwich lovers. Combining a crisp crust and large air pockets, ciabatta comes in several shapes and sizes: loaf, rolls, and panini.







ALL PULLMAN BREADS ARE NUMBERED

1 YIELDS 16 USABLE SLICES



PLAIN

ARTISAN BRIOCHE 4 - INCH





SOLD BY THE DOZEN





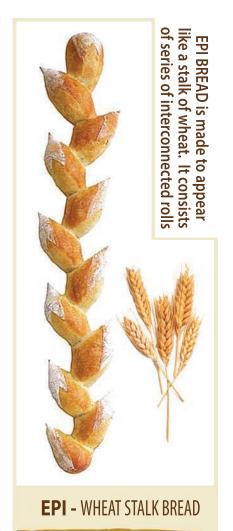
MINI BRIOCHE 2 - INCH



A pastry dough with origins from France, brioche is made with butter and fresh eggs which gives it a rich texture and golden crust. With several varieties including: rolls, Pullman bread, and lobster rolls.













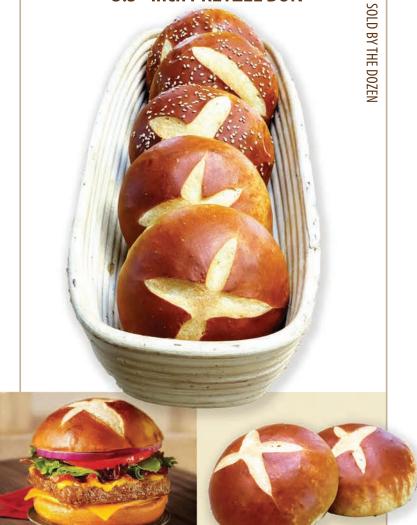


The recipe for this renowned artisan specialty goes back centuries into French history. This French style dough has a crisp, crunchy crust with a slightly chewy center.









2 - inch PRETZEL SLIDERS





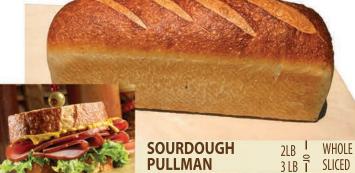






SOURDOUGH BOULE

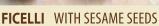
I WHOLE □ SLICED 1 LB 2 LB



2LB I 3 LB I **SLICED**

FICELLI - SIMILAR TO BAGUETTE BUT MUCH THINER







FICELLI WITH ONIONS



FICELLI PLAIN

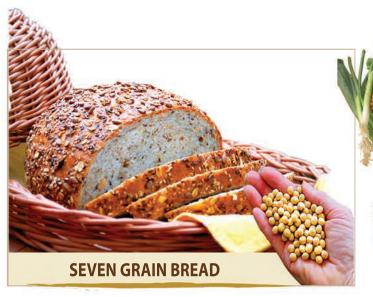






Sourdough is made through a long fermentation process. This bread has an airy interior with a sour flavor.





























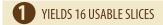
DINNER ROLLSSOLD BY THE DOZEN







ALL PULLMAN BREADS ARE NUMBERED





This sweet sensation has cranberries, raisins, and walnuts baked into the bread resulting in a unique flavor in each bite.

