

JUNE BAKE SCHEDULE

wednesday

grain & seed loaf

sourdough loaf with unique texture created by sunflower seeds, flax, pepitas & cornmeal

thursday

brotchen

traditional German sourdough hard rolls with a crisp exterior and soft interior that pair well with cheese and charcuterie

friday

challah

after
8:30 am

traditional rich and ever-so-slightly sweet braided loaf available plain or seeded; challah rolls also available

babka

after
9:30 am

sort of bread, sort of cake, layers of cinnamon or chocolate filling are twisted and baked into an attractive and decadent loaf

rugbrod

hearty and dense loaf with sprouted grain, rye & sunflower seeds makes exceptional toasts and tartines

saturday

cinnamon raisin bread

swirls of premium cinnamon and plump raisins enveloped in buttery soft dough

complete wheat

100% whole wheat loaf that exudes bran's natural sweetness

hamburger rolls

hearty buns that can stand up to anything you put on it

after
9:00 am

sunday

fruit & nut

the baker's whim is perfect for springtime: cherries and almonds

EVERYDAY BREADS

in addition, these favorites are available daily until they are sold out. Pre-orders are welcome at 716-364-6362. **Please place weekend pre-orders by Friday afternoon.**

- Signature Sourdough
- Wonderful Loaf
- Rustic Loaf
- Lake Street Baguette
- Bagels

WEEKLY TREATS

wednesday

buttermilk
biscuits

thursday

strawberry
cream cheese
danish

friday

kouign-
amann

saturday

seasonal fruit
pastry
& eclairs

sunday

strawberry
shortcake

NEW SEASONAL SCONE FLAVORS

All your favorites like chocolate and orange cranberry, plus fresh fruit flavors like blueberry lemon, strawberry, raspberry, and sour cherry.