

MAY BAKE SCHEDULE

wednesday grain & seed loaf

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

thursday schiacciata

Tuscan flatbread has a golden crust and soft airy interior

after
8:30 am

friday challah

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

after
8:30 am

babka

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

after
9:30 am

limpa rye

Swedish Limpa is a soft, spiced rye bread flavored with anise and orange zest. It's perfect when toasted and topped with a slice of cold butter or jam.

saturday cinnamon raisin bread

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

olive ciabatta

a sourdough loaf that is moist with an open crumb. The flavor has a sharpness on the front end but finishes mild. Studded with Castelvetro olives.

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
(after 8:15 am)

thursday

kouign-
amann

friday

rhubarb
danish

saturday

orange
blossom
morning
bun

sunday

strawberry
cheese
boat