

AUGUST BAKE SCHEDULE

wednesday

grain & seed loaf

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

thursday

tortano

this ring-shaped sourdough-based Italian loaf is moist and slightly chewy

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

buckwheat rye

dense and tangy, this loaf has a slight nutty flavor from the buckwheat while potato lends softness to the crumb

saturday

cinnamon raisin bread

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

miller's loaf

sourdough loaf with a touch of natural sweetness from bran and a chewy textured crust and crunchy crumb from the addition of cornmeal

sunday

fruit & nut

the flavor of sourdough highlights the natural sweetness of ripe peaches and satisfying crunch of roasted 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

kouign-
amann

friday

tomato &
mozzarella
savory danish

saturday

peach
mascarpone
danish

sunday

everything
cream cheese
savory danish

NEW SEASONAL SCONE FLAVORS

All your favorites like chocolate and orange cranberry, plus fresh fruit flavors like peach and apple as we head into fall