

OCTOBER BAKE SCHEDULE

wednesday

grain & seed loaf

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

cinnamon raisin bread

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

thursday

beer bread

dark stout brings a deep, robust, slightly bitter maltiness. great for sandwiches or alongside a hearty soup.

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

sprouted grain & rye

hearty and dense loaf with sprouted grain and rye makes exceptional toasts and tartines

saturday

cinnamon raisin bread

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

pumpkin multi-grain

hearty, tender loaf made with a blend of freshly milled whole grains. Nutty, lightly sweet, and deeply wholesome, with a pumpkin seed crust

pretzels

hand-twisted and dipped in lye, these have a snap and a soft interior

after
10 am

sunday

fruit & nut

sourdough base with sweet raisins and toasted walnut pieces

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
- Focaccia
- Lake Street Baguette
- Bagels

WEEKLY TREATS

wednesday

buttermilk
biscuits

thursday

brunsviger

friday

caramel
pecan
rolls

saturday

maritozzi,
pumpkin or
vanilla

sunday

apple
turnovers