

## Menu, From the Garden to the Table, Facebook

**Sandi Fleury, Sourdough Baker, [sfleury777@gmail.com](mailto:sfleury777@gmail.com)**

- Sourdough Artisan Loaf, unbleached flour, with my signature rosemary salt, with or without sesame, sunflower, chia and pumpkin seeds, \$10
- Sourdough loaf with unbleached and Einkorn, low-gluten flour, \$12
- Sourdough Garlic and herb loaf, \$10
- Sourdough Dilly bread, \$12
- Sourdough Honey, oats, wheat, \$12
- Sourdough Cinnamon Swirl, raisins, optional \$12
- Sourdough Cinnamon Rolls, raisins, optional, 6/\$18
- Sourdough Rustic rye with organic rye flour, \$12
- Sourdough Pumpernickel with organic rye flour, \$12
- Sourdough Jalapeno popper bread with cheese, \$12
- Sourdough English muffins, plain, 4/\$6
- Sourdough English muffins, cinnamon and raisins, 4/\$6
- Sourdough Dinner/Sandwich rolls, plain or garlic herb, 6/\$10
- Sourdough Pita Pockets, unbleached and Einkorn flour, 4/\$10
- Sourdough Lemon loaf with poppyseeds, nuts and citrus glaze, \$10
- Sourdough Zucchini banana bread, with or without nuts, \$10
- Sourdough Banana, orange, walnut loaf with citrus glaze, \$10
- Gingersnaps cookies, \$12/dozen
- Snickerdoodles cookies, \$12/dozen
- Peanut Butter cookies, organic Valencia peanut butter, \$15/dozen

I am licensed and have my Food handler's permit. My sourdough is an aged starter from an Amish family in Idaho. I use the freshest ingredients and handle food very carefully so you know it's going to be good, fresh and safe.

Please allow 24-48 hours for your order as sourdough takes time to ferment and I do not wish to rush the process. Pick up is at my home in Lakeland Village, Allyn or an agreed upon meeting location. Payment is via correct cash, check, Facebook pay or PayPal, [sfleury777@gmail.com](mailto:sfleury777@gmail.com) (please do not select goods and services, as they charge a fee.)

Thank you!! Sandi~

Updated 10/02/20