

## Wholesale Bread Menu

### Levain

A country style sourdough made with whole wheat, buckwheat flour and sourdough starter.

### Sourdough

Traditional, olive, or walnut...a classic San Francisco bread made with natural sourdough starter.

### French Baguette

French style sweet baguette with thin crust.

### Ciabatta

A very moist, rustic dough with large holes and a golden crust.

### Country

A mild country style bread made with natural levain starter

### Honey Whole Wheat

A sandwich loaf made with whole wheat, oat flour, whole grains and honey.

### Pain de Mie

Very tender "white bread" baked in loafs.

### Brioche

A "sweet" bread enriched with eggs, sugar and high ratio of butter.

## Wholesale Pastry Menu

### Croissants

Traditional, chocolate or almond. A 1000 flaky layers of mouth-watering dough and butter

### Morning Buns

Croissant dough rolled in a cinnamon and sugar mixture

### Danish\*

*\*only available on Saturday and Sunday*

Light and flaky enriched dough filled with seasonal fruit filling

### Almond Croissant

Croissant dough Spiraled with almond filling and topped with slices almonds

### Scones

A cross between cake and a biscuit. Flavored with dried fruit and zest.

### Pecan Sticky Buns

A sticky, gooey Brioche dough rolled with pecans

### Muffins

Seasonal berries studded through a moist buttermilk batter

Molasses and honey scented wheat bran and currant muffin sprinkled with wheat germ

### Cookies

Chewy chocolate chip studded with chunks of bittersweet chocolate

Ginger Molasses...spicy cookie studded with candied ginger

Oatmeal Raisin.....a chewy cookie with old fashion rolled oats, raisins and cinnamon

Triple chocolate (aka "chocolust") A soft chocolate cookie with dark and white chocolate chunks

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